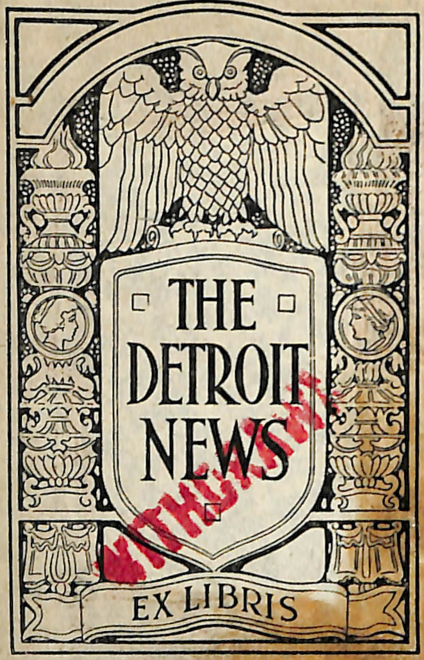

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JACK'S MANUAL

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JACK'S MANUAL

ON THE VINTAGE AND PRODUCTION, CARE AND HANDLING OF WINES, LIQUORS, ETC.

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A Handbook of Information for Homes, Clubs, Hotels and Restaurants

By J. A. GROHUSKO

Recipes for Fancy Mixed Drinks and When and How to Serve COCKTAILS, COBBLERS, COOLERS, CORDIALS, DAISIES, FLIPS, FIZZES, HIGHBALLS, JULEPS, PUNCHES, RICKEYS, SMASHES, SOURS, CUPS, SANGAREES *and* TODDIES

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1933

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BY JACOB A. GROHUSKO
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December, 1933
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Preface

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THE author, in presenting this volume to the public, begs to state that his intention in compiling it is not to have it recorded as one of the literary marvels of the day, but to give to the prince of good fellows a guide of value for his home, club, hotel, or café.

As previously stated in his first Manual, it is only practical experience, through long association with leading American hotels and clubs, that enables him to publish this book, the most complete of its kind ever issued.

The author has always looked for something new and original in the line of mixed drinks, and many of his own original concoctions which are in use today have become standard recipes. Reference is made only to wines and ingredients of the highest character, only such products as have been preferred by the author; and as their use has proved satisfactory and pleased many thousand guests, he would suggest their use in mixing. Care should be taken in the selection of pure ingredients, accuracy in observing the proportions. Thus you will compound from the recipes in this book beverages that are delightful to the taste and easily assimilated by the system.

That the reader may be familiar with the various sizes and the terms used in this manual, the following table will prove of value. It applies, however, only to liquor — that is, whisky, gin, etc. — other ingredients are additional.

The term 100% means a cocktail glassful; 50% = half a

glassful; 25% = a quarter of a glassful. A cocktail glass, made up as directed, should be regarded as a full portion for one person.

To assure a smooth and palatable beverage, all stirring or shaking of ingredients should be timed to the count of ten.

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History of the Cocktail

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MOST of the people one meets where cocktails grow have an idea that they know the origin of the word "cocktail." No two of them, however, agree as to what that origin is, and in any case they are all wrong, as they always put that origin somewhere between sixty and seventy years ago, whereas in *The Balance,* an American periodical, under date of May 13, 1806, we read: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters — it is vulgarly called 'bittered sling' and is supposed to be an excellent electioneering potion." This is the earliest reference to the cocktail that we have been able to find in print.

Linguists have been misled by the word "cocktail" into imagining that it was once in some way connected with the plumage of the domestic rooster. But this is not so. The true and incontrovertible story of the origin of the cocktail is as follows:

Somewhere about the beginning of the last century, there had been for some time very considerable friction between the American Army of the Southern States and King Axolotl VIII of Mexico. Several skirmishes and one or two battles had taken place, but eventually a truce was called and the King agreed to meet the American general and to discuss terms of peace with him.

The place chosen for the meeting was the King's pavilion, and thither the American general repaired, and was accommodated with a seat on the bench, as it were, next to King A, himself. Before opening negotiations, however, His Majesty

asked the general, as one man to another, if he would like a drink, and, being an American, he of course said yes. The King gave a command, and in a few moments there appeared a lady of entrancing and overwhelming beauty, bearing in her slender fingers a gold cup encrusted with rubies and containing a strange potion of her own brewing. Immediately an awed and ominous hush fell upon the assembly, for the same thought struck everyone: namely, that as there was only one cup, either the King or the general would have to drink from it first, and the other would be bound to feel insulted. The situation was growing tense when the cupbearer seemed also to realize the difficulty, for, with a sweet smile, she bowed her shapely head in reverence to the assembly and drank the drink herself. Everything was saved and the conference came to a satisfactory ending; but before leaving, the general asked if he might know the name of the lady who had shown such tact. "That," proudly said the King, who had never seen the lady before, "is my daughter Coctel."

"Your Majesty," replied the general, "I will see that her name is honored for ever more by my Army."

Coctel, of course, became *cocktail,* and there you are! There exists definite, unquestionable proof of the truth of this story, but no correspondence upon the subject can in any circumstances be entertained.

So much for the early history of cocktails. Since those days the art of the cocktail has developed very considerably, and in the following pages you will find a vast collection of old and new favorites to please the palate of the most exacting.

THE GREAT AMERICAN COCKTAIL

Since Dionysius, blithe and young, inspired old Hellaspair
And beat the muses at their game, "with vine leaves in his hair;"
Since Wotan quaffed oblivion to Nieblungen gold,
And Thor beside the icy fjord drank thunderbolts of old;
Since Omar in the Persian bowl forgot the fires of hell
And wondered what the vintners buy so rare as that they sell —
What potion have the gods bestowed to lift the thoughts afar
Like that seductive cocktail they sell across the bar?

Perhaps it's made of whiskey and perhaps it's made of gin;
Perhaps there's orange bitters and a lemon peel within;
Perhaps it's called Martini and perhaps it's called, again,
The name that spread Manhattan's fame among the sons of men;
Perhaps you like it garnished with what thinking men avoid,
The little blushing cherry that is made of celluloid.
But be these matters as they may, a cher confrère *you are*
If you admire the cocktail they pass across the bar.

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INTRODUCTORY

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Introductory

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CHAMPAGNE

CHAMPAGNE is produced in the Department of Marne, where grapes were cultivated as far back as the sixth century. In the last will and testament of Remy, Archbishop of Reims, dated A.D. 530, he bequeaths to the clergy of his diocese vineyards situated in the neighborhood of that city. The growth of the Champagne district has continually increased since the tenth century, and viticulture has become a very important industry. The real development of champagne dates from the eighteenth century when Dom Pérignon, a monk of the Abbey of Hautvillers, near Épernay, discovered the method of making sparkling champagne. The Champagne district seems to have a special influence over the fruit grown upon it, for the grapes possess a perfume and other qualities not found in grapes grown anywhere else. The soil is composed of chalk with a light covering of earth, which gives the grapes their distinctive qualities, producing a sparkling wine which cannot be equalled. Many people think that champagne is made from a white grape, but not more than one quarter of the grapes grown in the Champagne vineyards are white, the rest being black, and it is from these principally that champagne is produced. Great precaution is taken not to crush the grapes when gathering, the bunches being detached from the vine one by one and carefully sorted according to their ripeness; and in some locations every individual grape is examined. The grapes are pressed daily in a large press, worked by hand, and the must (juice) is separated at once from the stalk

and skin, which contains the coloring matter. This liquid is almost colorless, and after fermentation becomes still lighter in color. The juice obtained from the press by three consecutive pressings, gives the *cuvée,* and it is this liquid which has the necessary qualities to make a fine wine. The wines obtained by subsequent pressure, called *vins de suite,* are inferior in quality and cannot be used for choice champagne.

As the must runs out of the press, it is put into vats, where it is left to settle for twelve hours, to allow impurities to settle at the bottom. It is then drawn off into casks, the cleanliness of which is scrupulously looked after. A few days later, fermentation commences, and changes the sweet liquid into an alcoholic one, which is wine. When cold weather sets in, the wine becomes clear and is drawn off, the lees remaining in the cask.

The total area now under cultivation to produce true champagne, under prescribed regulations, is only about 37,000 acres.

The wine-producing district of Champagne may be divided into three regions. First, the mountain country of Reims, where the grapes possess the distinctive qualities of vinosity and freshness; second, the Avize district, notable for wines made from white grapes which are of great delicacy; and, third, the valley of the Marne, where the wines are characterized by an excellent bouquet. Wines made solely from grapes of any one district would be found disappointing. One must unite the freshness and strength of Verzenay with the mellowness of Bouzy, the softness of Cramant, and the bouquet of Ay in order to blend into a champagne all the delightful qualities which a connoisseur expects to find. During January and February the wine-maker mixes in immense casks the wines from different vineyards. Wines want character, bouquet, vinosity, and delicacy, and these qualities can be secured only by the mixture of wines possessing these elements individually. To make a fine champagne one must know thoroughly the characteristics of the wine of each vineyard, and this requires a keen sense of smell and taste, and great skill and experience.

By this system it is possible for the shipper to keep up a uniform excellence in his wines and to duplicate each shipment despite a succession of bad vintages. There are other districts surrounding where good wines are grown. The pale, delicate Manzanilla is grown around the little town of Sanlúcar de Barrameda, about fifteen miles from Jerez; and Puerto de Santa Maria yields somewhat inferior wines to the neighboring districts mentioned.

Champagne, as everybody knows, takes its name from the French province in which it is produced, but everybody does not know that sparkling champagne was the discovery of a monk belonging to the royal monastery of St. Pierre at Hautvillers. His name was Father Pérignon, and he died in 1715. The chief depots of champagne are at Ay, Épernay, and Reims, where the quantity kept in stock is exceedingly large. The sparkle, or "*mousse*," as the French term it, which characterizes champagne is produced by the development of carbonic acid gas from the saccharine constituents of the grape juice, and is sometimes assisted in bad years by the addition of sugar to the fermenting wine. Afterwards, when the wine has fermented in the cask until the spring, it is bottled. In the bottle slight fermentation continues, and a sediment is formed, which is adroitly thrown out shortly before the wine is required for the market. This process is termed "disgorging." The wine then receives a certain quantity of liqueur, composed of the finest cane sugar dissolved in old still wine. Champagne-merchants have each his own views as to the quantity of liqueur which ought to be used.

The London champagne-buyers whenever there is a choice vintage, buy it and take it to London, so that the greatest quantity of good champagne is only to be found there.

Heretofore the wines shipped to America have been much sweeter than those used in London, but now "extra dry" or "brut" wines are becoming more popular here every day. Champagnes on the English market, generally called "brut," contain from one to two per cent liqueur. These wines are

largely impregnated with carbonic acid, engendered by an after-fermentation in the closed bottle by means of added sugar.

This process originated in Champagne, where the best sparkling wines are produced, and whence it has spread to the Rhine, the Moselle, and other districts. Champagne which contains relatively little sugar is called "dry." It is chiefly this kind which is imported into Great Britain, where champagne is used habitually as a dinner wine principally; in France a sweet wine is preferred.

At the present day wine is practically a European product, although a certain quantity is made in the United States, at the Cape of Good Hope, and in Australia.

France shows today and has long shown herself to be the most remarkable wine-producing country in the world's history, and this in face of the fact that the United States and Italy possess more territory suitable to grape-growing, and wonderful natural advantages. Why? Because she has taken advantage of the fitness of her soil for wine; her meteorological conditions; her geographical position in relation to the European markets, and incidentally those of the world; and partly because of the aptitude of her inhabitants.

Spain is second only in reputation to France among wine-growing countries; its white wine, known as Sherry, first brought it into prominence. Sherry is so called from the island of Jerez (Xeres) de la Frontera, the headquarters of this industry.

American Champagnes

In our own country the cultivation of the vine has made rapid progress of late years, and American wines are steadily taking the place of the foreign product.

American sparkling wines are produced principally in three districts: in New York State, in the Ohio and Missouri district, and in California. The soil and climate of the Pacific Coast seem best adapted to the growth of the vine, and wine-making is one of the leading industries of California. The Mission grape

(being the first) is supposed to have been imported from Mexico by the Franciscan fathers about the year 1769. Subsequently varieties of French, German, and Spanish vines were introduced into the state. In Ohio upon the shores of Lake Erie and along the Ohio River the vine is extensively cultivated.

New York, Missouri, Illinois, and Pennsylvania are likewise large producing states, the largest wine-manufacturing establishment being in New York State, Steuben County.

There are many excellent types of wines made in America which resemble the better foreign qualities in many essentials, and they are much lower in price than the imported. They are clean and palatable, with a good deal of "*mousse*"; they are good "dinner wines."

New York State produces nearly four fifths of the output, from grapes grown on the steep hills around Hammondsport and Lake Keuka. These wines are light and delicate, resembling much the French Saumurs.

The Ohio and Missouri wines, while being heavier in body, are somewhat rougher in flavor.

California, while the largest producer of still wines, has up to present time furnished but little champagne.

True Champagne

True champagne is naturally effervescent — the sparkle and brilliancy being due to a naturally generated carbonic acid gas. Still wines may be charged with gas, imitating champagne, but the result is never satisfactory. It is this method which has been responsible for the delimitation of the district from which wines may be shipped as "champagne," the French Government permitting the use of the word "champagne" only on wine produced naturally in the Department of the Marne. Wine of the Department of the Aube may be labeled "Champagne of the Second Zone."

The Cuvée

During the spring the merchant makes the "*cuvée,*" which is the assembling of a number of wines in one blend; depending upon the business of the merchant, it may be a few bottles or many thousand, and until finally disposed of it is known as the "special *cuvée*" of the year of blending. "Vintage years" are the years of especially fine crops and in such years the *cuvée* is made as large as proper qualities permit. The making of the *cuvée* is the most delicate operation in the profession, requiring exquisite judgment in the selection of the wines to be blended to produce the perfect *cuvée,* a definite result being obtained only after a period of years, as the wine rounds out in maturity in the bottle.

Bottling

By the aid of mechanical apparatus the wine, to which is added a certain quantity of cane sugar, is put into new and carefully rinsed bottles. These are corked and the cork is held in by means of an iron clasp. The bottles are immediately stored on their sides in immense cellars, hewn from solid chalk.

Forming the Sparkle

The ferments which existed at the time of the vintage and had become dormant during the winter revive with the first warmth of spring and commence to act afresh. They decompose the natural sugar still remaining from the vintage and transform it, as also the cane sugar added at the time of bottling, into a supplementary amount of alcohol and carbonic acid gas; but this time the gas cannot escape, because the bottle is hermetically sealed; instead it mixes thoroughly with the wine, producing that elegant sparkle so well known. This fermentation in the corked bottle generates a deposit which settles on the low side of the bottle and must be got rid of. This is effected by

two operations. These are the "*mise sur pointe*" and the "*disgorgement.*"

The Mise sur Pointe

The bottles are placed head downward through an inclined plank pierced with holes at an angle of seventy degrees. Every day for at least three months a cellarman, specially trained for this kind of work, shakes the bottles lightly against the plank with a wrist movement quick and sharp. The deposit slowly descends and collects on the cork.

The Disgorgement

The deposit, having settled on the cork, is now ready to be extracted. To do this the bottle is first placed head downward, to a depth of three inches, in a refrigerating bath. Under the action of the cold, the deposit congeals in the neck of the bottle. The cellarman then takes the bottle out of the bath, holds it upright, undoes the clasp, and eases the cork, which the pressure of the carbonic gas inside eventually forces out with a loud report, together with the deposit. The wine is then absolutely clear.

The Liqueuring

After disgorging, the wine has not the least taste of sugar, the sugar added at bottling having been completely transformed into alcohol and carbonic acid. Whilst in this state the wine is known as "brut." To regulate it to the client's taste, which varies in different countries, a certain quantity of liqueur, composed of sugar candy and wine from the finest Champagne vineyards, is added immediately after the disgorging.

The Corking

For corking, the best Spanish corks are used and are held in by either string and wire or wire muzzle, according to the custom of each house. Finally the capsule and label are put on and the bottles are packed in cases or baskets ready for shipment.

In France the cellars located at Reims, Épernay, Ay, Avize, etc., are well worth seeing.

Serving

The process of uncorking this wine is often grossly mismanaged. The cork should be slowly and noiselessly extracted after first the wire and then the string are entirely removed. The glass must be near at hand so that no wine may be lost. Care should be taken that the wine flows out quietly; if gently poured on the side of the wine glass, the ebullition of the wine will be checked and the goblet filled without spilling. Do not fill the glass to the brim with any wine, but leave a quarter of an inch or more free. Rich champagne only requires to be stood in ice up to the shoulder of the bottle for not longer than twenty minutes, even in the hottest weather. It is important to remember that too much icing destroys body and vinosity. Served with ice puddings, a rich champagne is delicious, or even after soup, but it would be considered cruel to provide nothing but champagne during the whole of a dinner. Should champagne be required between luncheon and dinner, it is well to serve a biscuit with it.

Always a Luxury

True champagne can never be other than a luxury, on account of the cost of cultivation, the care in making, the long period elapsing before the wine has reached maturity, and principally the limited area in which it can be produced. The

loss from leakage and breakage is enormous, owing to the pressure upon the bottle, and the difficulty of transportation.

SAUTERNES

"Un rayon de soleil concentré dans un verre" (BIARNEZ)

The region which produces the celebrated white wines universally known under the name of sauternes is situated on the left bank of the Garonne, about thirty-five kilometers south of Bordeaux, and includes the communes or parishes of Barsac, Bommes, Fargues, Sauternes, and Preignac and a part of Saint-Pierre-de-Mons.

The country is hilly, admirably exposed to the rays of the sun, which explains, to a great extent, the degree of maturity the grapes attain.

The soil is more or less sandy, argillo-silico-calcareous in some parts, argillo-calcareous (as at Barsac), or entirely argillaceous in others.

There is no doubt that to this particularly favorable soil is due in a great measure the superiority of the Sauterne wines, which it is impossible to equal anywhere else, however careful the vinification may be. But it is only just to add that the selection of the vine plants, the extraordinary care bestowed on the culture of the vineyards, the special and expensive vinification, contribute to insure perfection in bouquet, color, and finesse in a wine to which no other can be compared, for the simple reason that, of its kind, there exists nothing like it.

The appearance of the vineyards in this region differs from that of the Médoc, inasmuch as the vines are high. The surrounding country in which culture is more varied, is hilly and picturesque, the views from some of the heights — that, amongst others, on which Château Yquem is situated — extending miles over fertile scenery.

It would take too much space to describe minutely the labor involved in cultivating these vineyards; each season, or, more

exactly, each day, brings its task, and nothing must be neglected, however futile this may appear to the uninitiated.

The grapes are gathered and pressed in a manner peculiar to the district. The gathering takes place later than in the Médoc and lasts much longer, commencing at the end of September and terminating in the first half of November. The grapes are allowed to attain an extreme degree of ripeness; after taking a deep golden color, they finally, under the influence of the mycoderma *Botrytis cinerea,* become overripe, a state absolutely necessary to insure the quality of the future wine. The berry subsequently becomes browned and roasted, the skin gets thin and cracks, and a sugary juice oozes from it. Little by little, each berry advances to this state until the whole bunch forms, so to speak, but one mass of juicy fruit. It may easily be imagined how fragile the grapes are when they get to this degree of maturity, and how, whilst they gain if the weather remains fine, they are likely to suffer if it becomes rainy.

The gathering is effected in small quantities at a time, and only as each bunch of grapes attains the advanced state described above. Sometimes, and especially in the first growths, each berry is gathered separately and more or less quickly, according to the weather. When rainy, the operations are suspended, to be resumed when it becomes dry again.

It is easy to see that quantity here is sacrificed to quality, and that the expenses of wine-making, under such circumstances must necessarily be high. It often requires as many as six successive pickings to gather one crop. The yield per acre may be roughly estimated at from two to four hogsheads, according to the vintage. Vintaged by ordinary methods, the wines would yield at least one third more.

In the superior growths, there are three selections or " tries." The first, comprising the berries which have dried somewhat after becoming overripe, yields what is known as *" vin de tête."* The second selection comprises the berries in a somewhat less advanced state and yields a larger quantity. The third includes the remainder of the grapes, which, although ripe, have not at-

tained the same degree of maturity as the others; the wine pressed from it is called "*vin de queue*" and is relatively unimportant in quantity.

The grapes are pressed rapidly, so as to prevent the wine from taking too deep a color from the skin. The must which flows from the press is at once put into casks, where the fermentation begins almost immediately and lasts several weeks, the duration depending on the style of the wine and on the temperature.

The quality is approximately judged by the musts, but it is only after the first racking, generally when the winter is over, that a definite opinion can be formed. Four rackings a year are necessary — sometimes five for wines of the first picking — and a daily inspection, tasting, and filling of the casks are requisite to insure proper treatment.

The classed growths are sold under their name, Château Yquem being the first and probably the best known. But simply as Sauternes, Barsac, Bommes, Preignac, and other wines of the highest grade are sold and fetch high prices, the greatest care being bestowed on the small vineyards, as on the large ones.

Sauternes of successful vintages are delicate in flavor, of a pale golden color, mellow, rich, bordering on sweetness, and with a fine, agreeable bouquet. They are hygienic, not heady, and merit being called perfection in white wines.

Dr. Mauriac, of Bordeaux, says in one of his works: "The great Sauternes white wines, which are of a relatively high alcoholic strength, are both tonic and stimulating; consumed moderately, they are invaluable to convalescents after a severe illness or when it is necessary to revive an organism attenuated by high fever, hemorrhage, or long fatigue.

"They are perfect as dessert wines, and one or two glasses at the end of a meal facilitate digestion and provoke gayety."

BURGUNDIES

The wines produced in the province of Burgundy, situated in eastern France, in the Côte-d'Or, between Mâcon, Beaune, and

Dijon, rank among the best burgundies. They contain more tartrates and tannin than clarets, and are heavier in body and aroma.

The best-known cheaper qualities are Mâcon, Beaune, and Beaujolais, and their names indicate generally the district of their growth. The better red wines are Romanée-Conti, Pommard, Chambertin, Nuits, and Clos de Vougeot, and the best white wines are the Chablis.

The red burgundies are recommended as blood-making wines, especially in cases of general or local anæmia.

The ancient province of Burgundy, one of the largest and finest of France, embraced before the revolution of 1789 territory which has since formed the Ain, Côte-d'Or, Saône-et-Loire, and part of the Yonne departments.

The dukes of Burgundy were powerful and played an important part in French history; by marriage they became masters of most of the Dutch provinces. The wealthy Netherland cities contributed to the embellishment of those of Burgundy, and the influence of Dutch art is to be detected in many of the architectural beauties of the province.

On the other hand, the inhabitants of Burgundy introduced their wines into Holland, and from that time their great reputation outside France dates. Even nowadays Belgium and Holland are amongst the most fervent admirers and largest consumers of burgundies.

As a wine-growing country Burgundy extends along the railway line from Sens to Villefranche and includes Beaujolais, which, although part of the Department of the Rhône produces wines of the same character, and not at all like those of the Lyonnais district, to which it belongs administratively and geographically.

From a viticultural standpoint, Burgundy may be divided into three principal districts: the Yonne in the north, Saône-et-Loire and Rhône in the south, Côte-d'Or in the center. The Yonne, known as Lower Burgundy, produces red and white wines in the administrative divisions of Tonnerre, Auxerre, Avallon, and

Joigny. In the first two mentioned the best growths are located, amongst which Chablis is the best-known. The Saône-et-Loire comprises two distinct districts, the Mâconnais and the Châlonnais, each of which can be subdivided into several classes or zones producing wines of different character, style, and quality. The wines of the department of the Rhône, which are classed with those of Burgundy, are produced in the district of Beaujolais, in the administrative arrondissement of Villefranche. The district is divided by a chain of mountains into two parts, Upper Beaujolais, in which the best growths are located, and Lower Beaujolais, growing more ordinary wines. The beautiful department of the Côte-d'Or, which forms Upper Burgundy, possesses the most celebrated growths. The vineyards are situated on the sunny slopes of a chain of mountains running from northeast to southwest, and are most favorably exposed. Unlike the Bordeaux vineyards, they are in general small, varying in size from ten to forty acres.

The vineyards can be classed in three groups: (1) *Côte de Beaune,* in which are located, amongst others, such growths as Chassagne, Gravières, Clos-Tavannes, Montrachet, Charmes, Goutte d'Or, Santenot, Volnay, Pommard, Beaune, Aloxe-Corston, etc.; (2) *Côte de Nuits,* including many of the finest growths, amongst others Les Corvées, Les Thoreys, Les Malconsorts, La Tâche, Romanée-Conti, Richebourg, Clos-Vougeot, Les Musigny, Chambolle, Clos de Tart, Les Lambreys, Chambertin, Clos de Bèze, Clos Saint-Jacques, etc.; (3) *Côte de Dijon,* the least important, which produces in general wines of secondary quality.

As mentioned above, the vineyards are in general small, and a great number of them are divided into lots of unequal area; a typical example is the celebrated Clos de Vougeot, which, although not very extensive, belongs to fifteen proprietors.

The Hospice de Beaune possesses several vineyards, and it is the custom every year, a few days after the gathering, to offer their wines for sale by public auction. The prices realized are always high, and although they are not exactly taken as a basis,

it is only after this sale has taken place that the market value of the vintage is judged.

In Burgundy the vines are cultivated with great care, according to tradition dating several centuries back. Very few changes have been made in this long course of years; in fact, the growers are adverse to the adoption of modern methods of culture, such as recommended by agricultural committees and experts. The grapes are picked at the end of September or the beginning of October, according to their degree of ripeness. The fermentation is followed very carefully, and the *cuveries* where the wine is made are commodiously built so as to insure perfect conditions of temperature and cleanliness. The wines, drawn into casks, are treated methodically. In February or March following the gathering, they are separated from the lees, which are pretty considerable; a second racking takes place in July. The following year the wines are racked twice, and normal treatment is continued by fining and racking until they are ready for bottling, which is also effected with the utmost care, every precaution being taken to insure proper development and long preservation. Burgundies are generally bottled when two or three years old.

The characteristics of Burgundy wines are a bouquet and flavor which are inimitable, fine taste, body, *sève,* all of which qualities constitute one of the finest products under the sun. Each growth or district has naturally its peculiar qualities and varies in value from the ordinary to the highest grades.

Beaujolais are comparatively light, with a bouquet; they develop rapidly in bottle. Mâcon are firmer, with color, are of good preservation, and develop a fair bouquet with age. The Côte-d'Or produces a great variety of fine wines, some relatively medium-bodied, others very full-bodied, rich, and fruity.

How to Serve Burgundy

Red Burgundies should be served at the dining-room temperature, having been brought from the cellar several hours before

the meal, after having been decanted off their sediment, or by using special baskets in which the bottles are laid just as they lie in the bin.

Burgundy wines in bottle form a sediment, owing to maturing, which is more or less abundant according to the growths and ages. This sediment does not impair the quality of the wine, provided the bottle is uncorked carefully and not shaken so as to disturb the sediment.

The cork having been drawn, the wine should be carefully decanted while holding the bottle up against the light in the same position as when stored in the cellar. As soon as the sediment is nearing the neck of the bottle, the decanting must be stopped for the mixing of the sediment with the wine will deprive the latter of its bouquet and render it bitter. Bottles should never be left uncorked, for the better the quality of the wine, the more apt it is to become flat.

Burgundy should be served, and is best appreciated, with heavy roasts and large game. At the temperature of the room all its fine qualities develop.

White wines should be left in the cellar until needed.

Sparkling wines should be iced.

CLARET

The word "claret" means a wine of clear, red color. It is the English name given to the red wines of France, and particularly those grown in the Bordeaux district.

Château wines are those made from grapes of a selected character and grown on vineyards of wealthy gentlemen, who devote much time and money to their careful cultivation, storing, and aging. Château-bottled wines rank very high in the estimation of the connoisseur. Wines described as bearing the "*cachet du château*" are simply those which have the crest or coat of arms bearing the name of the château on the label. The caps and corks are likewise branded.

There are hundreds of districts where good wines are grown.

To enumerate their varieties would fill volumes, and in a limited space it is impossible to give more than superficial indication of the best-known brands. The wines of France have a recognized classification, according to value.

Clarets do not throw a deposit as quickly as port wine, but the greatest care must be exercised in decanting them in order that they may be served in brilliant condition; the sediment being extremely fine, with a bitter flavor, it is not easily detected, but will entirely spoil the delicacy of the wine if mixed with it.

Clarets moved from one cellar to another are temporarily put out of condition; it is like transplanting a tree without giving it time to recover and develop in its new soil. Therefore wine always requires to settle down before being consumed. Old wines particularly need a rest after a journey, and they should always be taken from the cellar direct to the dining-room. This is important, but it is very generally omitted in hotels and clubs.

Claret, to acquire the proper temperature, should be stood up in the dining-room the morning it is to be consumed, and decanted at least half an hour before it is served. A full wine may be kept a little longer, as it improves by contact with the air. Young or cheap clarets should also be carefully decanted, because any sediment coming into the glass destroys the character of the wine.

It is most inadvisable to serve claret in a decanting basket; it should always be decanted, because the last one or two glasses invariably run muddy. Claret should, if possible, be put on the table at about the temperature of the room in which it will be consumed, to preserve the delicate freshness of the wine. The bouquet escapes when the wine is exposed to sudden heat or warmed to excess; this bouquet is mainly due to volatile vinous ethers which it is most desirable to retain. Clarets of medium quality improve with age, whereas the lightest table-wines may be drunk fresh-bottled, as is the custom in France, a fine large, thin, white glass being used, and only two thirds filled.

Sherry and stronger wines are liable to throw a deposit in bottle if kept for any length of time; care should therefore be exercised in decanting them or, in fact, any wine in which a sediment may be formed.

The sound and natural wines of Bordeaux are refreshing and appetizing, and are the best type of universal beverage for everyday use; no other wines which the world produces are capable of yielding such lasting pleasures to the palate. They have also the additional advantage that when mixed with water they do not spoil.

When taken with food, they entice the languid palate and are admirably adapted for persons of all ages and conditions whose occupations tax the brain more than the muscles. As they contain only a comparatively small percentage of alcohol, they have but little tendency to inebriate.

The dietetic value of claret has not been overrated. If taken with food, it is of service to persons of the gouty temperament, as it stimulates digestion and does not create acidity. The combination of the various saline ingredients with fruit acids, notably the acid tartrate of potash (cream of tartar), make for its highest value.

The delicate aroma and delicious flavor of the finer sorts of after-dinner claret give endless delight and satisfaction; and there are so many varieties (differing according to the vineyards from which they emanate) that they afford the connoisseur a wide scope for the exercise of judgment in selection.

WINES OF ITALY

Italy ranks second in the wine production of the world. Its Brolio is one of the best Italian red wines; it resembles Burgundy, but is somewhat drier on the palate. When old, it is a highly tonic wine. Barbera is another good wine; it ranks as good table or dinner wine; also white Corvo Capri and Lacryma Cristi, strong, sweet wines of southern Italy. There are many others, both still and sparkling, amongst which may be named

Moscato Spumante (sparkling Moselle flavor), Nebiolo Spumante Valpolicella (sparkling red wine), and sparkling Lacryma Christi.

Italian wines are well known and highly appreciated all over the world.

WINES OF GERMANY

German wines are grown principally on the banks of the Rhine, and are generally known as hocks. Those grown on the banks of the Moselle are designated as Moselles. There are many varieties of German wines, and their names denote principally the district of their growth.

German wines are of great medical value. They are strengthening to the action of the heart and diffuse cheerfulness, without leaving adverse results, which more alcoholic beverages might produce. *Moselle* especially, as a highly ethereal wine, is very useful in cases of cerebral and cardiac exhaustion, it stimulates the action of the liver and kidneys, and is generally credited with being otherwise beneficial. It is said to be anti-diabetic, and to minimize gouty tendencies.

Hocks have great fragrance and vinosity and are preeminently the wines most suitable for intellectual enjoyment, as they are particularly exhilarating and increase the appetite. Being of light alcoholic strength, but rich in volatile ethers, they are exceedingly efficacious. They do not (like clarets) quickly spoil after opening.

The finer qualities widely differ in flavor from each other and, being rich in ethers, are much valued as a stimulant in sustaining the nervous force of the heart, while its enfeebled muscular tissue has time in which to recuperate.

For serious nervous prostration their value as a remedy can hardly be overestimated; their beneficial effects being strikingly exhibited in bringing back a stronger and steadier heart-beat, thus calming any attendant irritability, which is of the utmost importance to the patient.

SWEET BITTER WINES

French wines have been divided into four distinct classes: namely, red wines, white wines, sparkling wines, and liqueur wines. In the last class are included all the various apéritifs, such as Dubonnet, which is an appetizer made from a sweet French wine, strongly infused with a solution of Peruvian bark. Its tonic properties are extensively acknowledged.

Édouard Dubonet & Labussière is a high-class appetizing and tonic wine and an exceedingly good stimulant. It is made from old wine infused with bitter herbs and quinquinas. With mineral waters it makes a very refreshing drink.

Absinthe is a highly aromatic liqueur of an opaline, greenish color and slightly bitter taste. It is distilled from bitter herbs and is considered tonic and stomachic, although its excessive use produces a morbid, stupefying condition differing from ordinary forms of alcoholism. The mode of drinking it is by mixing with water, which is poured into it drop by drop.

SHERRY

There are no wines which can compare with genuine sherry, in either generous character, delicacy of flavor, or dietetic value. It represents about the highest development of quality in wine. It is distinguished by freedom from acidity and sugar-extractive matter and has a high proportion of volatile ethers. These compound vinous ethers (to which wine of a certain class and age owes the greater part of its flavor and bouquet) have a scarcely less important influence in advancing the quality of wine than in providing a valuable stimulant to the vital functions in cases of cerebral and cardiac exhaustion.

It relieves that condition of sleeplessness consequent upon slow and inefficient digestion, in old age. It is also beneficial in the later stages of severe febrile diseases, with great exhaustion and sleeplessness. A really good and pure sherry has the same effect

in rapidly restoring strength and regularity to the heart's action in certain forms of chronic neurosis; also in those severe neuralgic affections which so seriously affect the system.

The older bottled wines and those having the greatest amount of ethers are most effective. The finest wine that can be procured for money is just that which will give the best effect with the least possible delay. It must not be forgotten that the influence of such wine is entirely distinct from that of mere alcohol.

In Spain, where its qualities are well known, sherry is regularly used by physicians as a restorative in cases of collapse after surgical operations.

It should also be mentioned that it is invaluable for use as medicine (but not as a beverage) in the wasting diseases of children, particularly when they lose weight rapidly. It is conspicuously useful in such cases when the development of tuberculosis is feared.

In opposition to a very general idea, it is the opinion of Dr. Garrott, confidently confirmed by Dr. Francis E. Anstie, in his interesting book *Uses of Wines in Health and Disease,* that the non-saccharine or dry sherries are not productive of gout, provided they do not cause any disturbance of the digestive functions. Dr. Anstie claims that it is only the saccharine of alcoholic liquors that develops gouty manifestations or evokes the latent tendency to gout.

There are several different varieties of sherry, which may be divided into the Amontillado and Manzanilla classes. The Amontillado class may again be divided into *fino* and *oloroso,* the former being the more delicate.

PORT WINE

The generous, full-flavored wine known as port is the product of the district of Alto Douro, in the northeast of Portugal. It derives its name from the city of Oporto, located where the river Douro enters the sea. The wild, mountainous country

through which this boisterous river dashes is the place of growth of this wine, the vineyards extending in terrace upon terrace from the edge of the river to the top of the highest mountain in the Alto Douro district.

In the selection of port wine much depends upon the weather, as the physical conditions of those who partake of it must be considered; people accustomed to open-air exercise enjoy generous wines, and in warm weather light, tawny wine should be preferred.

In some houses it is customary to drink a vintage port no younger than twenty years in bottle, but there are many good wines which mature in from four to six years and acquire sufficient perfection to satisfy the connoisseur who is not too fastidious. If more than one quality of port wine is required, it is better to commence with the richer or younger wine and follow with the drier or older.

Port has high medicinal properties. It is a tonic and has greater or less astringency according to the various growths and vintages.

There is a prevailing notion that genuine ports are not obtainable. If invalids and convalescents knew of the splendid tonic and building-up properties of our real ports, they would not be slow in obtaining them.

There are wines grown in Spain resembling port, such as the Tarragonas, and in France is made a wine resembling port known as the Roussilion, but a much better substitute than either of those is the pure port wines of southern California, grown from the same varieties of grapes as are native to the Alto Douro district.

Port represents nearly all the elements of a fine wine, besides being most agreeable to a refined palate. An old bottled wine when judiciously used, with its fine volatile ethers, is singularly useful in restoring strength and regularity to the heart's action, and for certain forms of anæmia it is nearly always beneficial. A full-flavored potent wine of moderate age, retaining much of the richness of its original flavor, is for such purposes

the best agent, the object being to employ only such wine as will exert the maximum of good influence upon both appetite and digestion.

In cases of acute hemorrhage even an excessive quantity of port wine administered at the right moment has been found to have the result of resurrection from almost certain death.

LIQUEURS

Benedictine is a high-class liqueur, distilled exclusively at Fécamp, in Normandy. It was originally made by the Benedictine monks, but since the French Revolution it has been manufactured by a secular company, according to the original recipe. Its medicinal properties are of an acknowledged high order.

Maraschino is made from cherries *griotte,* grown chiefly in the south of France. It has a unique perfume and an agreeable taste.

Anisette. The basis of this cordial is anise seed. Its properties for facilitating digestion and preventing secondary fermentation, which causes dyspepsia, are well known and acknowledged; it is not only an agreeable, but also a salutary cordial, known throughout the world.

Chartreuse is a highly esteemed tonic cordial, obtained by the distillation of various aromatic plants and some species of nettles growing on the Alps. There are some other ingredients and herbs used, but these are a secret belonging to the Carthusian monks, from which order the name Chartreuse is derived. It was formerly distilled by the monks at the monastery of the Grande Chartreuse in France, but since their expulsion it has been made at Tarragona, Spain, where the order is now established.

Sloe gin, a distillation of unsweetened gin, mixed with an infusion of the juice of the sloe berries. The sloe is a species of the wild damson. Sloe gin is a delightful cordial. Its medicinal attributes are very special, being slightly laxative and very soothing in cases of griping pain. With hot or cold water it

makes a very agreeable drink, and is also used in cocktails, fizzes, rickeys, daisies, etc.

Kümmel. The foundation of kümmel is caraway seed, and its dietetic properties are somewhat similar to those of anisette. It is invaluable for indigestion or dyspepsia. In Russia, where it is known as Alish, it is used extensively as an after-dinner cordial.

Kirchwasser is a spirituous liqueur obtained by the distillation of Swiss wild cherries. It is distilled chiefly in the Vosges and in the Black Forest. It is free from sweetness, has a delicious flavor of bitter almonds, and is colorless as water.

Crème de cacao is made from the beans of cacao. The cacao, the finest of which comes from Puerto Cabello, is remarkable for its delicacy and perfume, and adds the most delicate effect to the small quantity of alcohol which this cordial contains.

BITTERS

Bitters are liqueurs (mostly spirituous) in which herbs — generally bitter herbs — are steeped or infused. Bitters are beneficial as appetizers and for other medicinal purposes.

Angostura is a bitter tonic much used in the West Indies as a preventive against malarial fever. It is also used as a flavoring substance for all kinds of drinks (cocktails, etc.), to which it imparts a unique flavor. It was originally made at Angostura, a city in Venezuela. Now it is made at Trinidad.

Amer Picon is an apéritif, or French bitters, made from French sweet wine infused with bitter herbs.

Orange bitters have a bitter-sweet flavor of the juice of the orange, and are much used in the preparation of cocktails.

There are many bitters which take their names from manufacturers, such as Abbott's, Booker's, Boonekamp's, Hostetter's, Pychaud, Fernet Branca, etc.

Calisaya is a bitter tonic infused with calisaya or Peruvian bark. It is an aromatic apéritif or appetizer, much esteemed in all European cities. It is made in France from the finest quality of muscatel wine and Peruvian bark.

VERMOUTH

Regular vermouth (often called Italian vermouth) is a bittersweet wine. Its component parts are a muscatel wine, aromatized with an infusion of herbs and spices and sweetened with pure sugar. It is fortified with brandy to about fourteen to eighteen per cent. Wormwood is one of the chief herbs used in vermouth, and from it it takes its name. It is extensively used in the preparation of cocktails.

Dry vermouth (often called French vermouth) is made in and around Cette, France. Dry vermouth differs from the regular or Italian by being less sweet and somewhat lighter in color. In France it is one of the chief apéritifs and makes the finest cocktails and highballs.

BRANDIES OR COGNAC

Brandy (an abbreviation of "brandy wine") is a spirituous liqueur obtained by the distillation of wine. The name "brandy" is also given to the distillates from peaches, apricots, cider, etc. In England a common kind of brandy, called British brandy, is distilled from malt liquors, to which the flavor and color of brandy are added.

Cognac brandy is acknowledged the standard, especially that produced in the Department of Charente, south of Cognac, France.

WHISKY

We may take it as an accepted fact that both by custom and by research it has been found that alcohol in its various forms has its legitimate place in the dietary of both healthy and diseased organisms. The uncertainty of its effects, however, compels the medical profession to require a reliable spirit, for unless alcohol is completely eliminated from the organism, its effects, being cumulative, are unsatisfactory; the effects increase in

geometrical progression with each succeeding dose. Care must be exercised, therefore, in selecting whisky or other spirits for general use. Medical opinion seems only to recognize the fact that new whisky contains oils, assumed to be amylic alcohol, or fusel oil, which must be got rid of by rectification or age. Little attention is given to the other essential oils, the secondary products of the more correct materials of distillation. These may be either useful or detrimental in that they assist or retard the elimination of the alcohol.

A properly distilled and well-matured whisky made from a fully malted barley should be selected. The essential oil of malt, being a bland and harmless substance, fulfills a very useful therapeutic office, as by its diaphoretic action upon the skin it promotes and increases excretion and consequently mitigates the accumulative effects of the alcohol. Both pure malt whisky and genuine cognac brandy possess beneficent qualities in their secondary products, the resulting ethers of which have peculiarly pleasing characteristics.

Amylic alcohol, on the contrary (the essential oil of grain whisky), is poisonous even in minute doses, and is most difficult to eliminate from the whisky by any process. Its deleterious effect may be recognized by a paralyzing influence upon the skin, which, closing the doors of escape for the alcohol when consumed, produces feverish symptoms, furred tongue, thirst, and headache. Whisky containing it has earned, therefore, the reputation of being " the Devil in solution." It is also necessary to avoid spirits of any kind to which saccharine or other softening ingredients have been added. For some reason not apparent in the present state of our knowledge of the chemistry of digestion, the tendency of sugar to turn acid in the stomach is increased when taken in combination with alcohol.

Alcohol plays an important part in the arrest of phthisis. Particularly among those who have delicate skins and perspire freely, the advantageous effects produced by the entire abandonment of all medication, and the employment of considerable doses of spirit, are well established.

All cases which are characterized by weakness of the heart, failing circulation, inability to take food, loss of power of sleep, and exhaustion come under the category of those in which the best liqueur brandy or fine old malt whisky is indicated as the most suitable form of alcohol that can be used, no matter how much one has to pay for it.

The physiological action of alcohol of whatever variety is greatly modified by climate, habits of life, and the hourly changes in the atmosphere. A humid climate, whether it be hot or cold, seems not only to tolerate its use, but often to require a stimulant; but in dry and hot countries whisky should be sparingly used.

RUM

The term " rum " is an abbreviation of " rumbullion." Rum is a spirit, distilled from the juice of sugar-cane, and also from molasses in countries where sugar-cane is not cultivated.

The best qualities of rum are made in the West Indies and are named after the place of manufacture, such as Jamaica rum, Antigura rum, and St. Croix rum.

New England and Medford rums were one of the chief alcoholic drinks of this country, but the consumption of rum has considerably diminished through prohibition laws and the steady advance of the use of whisky. The medicinal properties of rum are unquestioned, and for home remedies it is still in the lead. As a stimulant it is considered most efficacious. The Medford rums, made in Massachusetts, enjoy great popularity. They are distilled on the same principle as other New England rums.

ALES, BEERS, PORTER, STOUT

Beer is the common word for all malt liquors. There is, however, a specific distinction.

Ale is a light-colored beer made from malt which is dried at a low heat, and water. *Pale ale* is made from the palest or lightest-

colored malt. Beer is rather darker in color and is made of malt, hops, and water.

Porter is a dark brown beer, heavy in body.

Stout is beer of a stouter and heavier quality than porter. It is brewed from the high-dried malt and is treated in the same way as porter. London and Dublin stouts are considered the best.

Root beer is a beverage containing the extracts of various roots, such as dock, dandelion, sarsaparilla, and sassafras.

Ginger ale is an effervescent drink very similar to ginger beer. It ranks, however, as an aerated-water beverage.

Malt extracts are concentrated, unfermented infusions of malt. They are considered most efficacious in furthering nutrition.

How a Liquor-Dealer Can Tell What a Barrel of Beer is Worth to Him

A barrel of ale or beer contains 31½ gallons, according to the Internal Revenue Laws; and there are 3,968 ounces in a barrel.

This table shows the number of different-sized glasses and the amount of money which should be expected from one barrel:

8-oz. glasses 496, at 5c. per glass	$24.80
9-oz. glasses 440, at 5c. per glass	22.00
10-oz. glasses 396, at 5c. per glass	19.80
11-oz. glasses 360, at 5c. per glass	18.00
12-oz. glasses 330, at 5c. per glass	16.50

Draught stout or beer when tapped, if wanted for quick use, should have a porous vent-peg put in the bung and be left a short time to clear. If the draught is slow, give it time to fine without venting.

The beer cellar should be lofty, dry, and well ventilated.

GIN

Gin, a contraction of Geneva, derives its name from the French *genièvre* (juniper). Originally it was a national alcoholic beverage in Holland, although juniper berries do not grow in that country, but always had to be imported from other countries of Europe.

Holland gin, as we know it in this country, tastes and smells strongly of juniper berries and is known as a very valuable medicine, having a purifying effect on the kidneys if taken in moderation.

The materials used for making the spirit are barley and rye malt and rye. When ground, these are mixed with water and some yeast and allowed to ferment. The first result is the production of yeast. The yeast having been taken the fermentation continues for some time; the wash, then having the consistency of thin pea-soup, is put into stills, and the first distillation takes place. This distillation is then redistilled, and juniper berries and sometimes hops are added. When distilled again, the product is Holland gin, ready for shipment.

Years ago distillers in Holland gradually started to reduce the quantity of juniper berries in the distillation of gin for home consumption as a beverage, and as the public seemed to like this, they kept reducing the quantity until at last no juniper berries were used, though it is sold and consumed in Holland as gin (*jenever*).

Only in the best cafés in large cities do they keep some gin with juniper flavor. He who wants this has to ask for "*gebeidde jenever,*" which means gin distilled with juniper berries.

The popular taste in England also seems to run to the exclusion of the juniper flavor, but the English distiller, instead of leaving the juniper berries out, reduces the quantity used and adds a number of other ingredients, the flavor of which almost covers the juniper flavor.

This English product is known when sweetened as *Old Tom gin,* and when unsweetened as *dry gin.* Judging from the in-

crease in consumption in this country, especially of dry gin, it seems that the American public likes this combination. It is largely consumed as a beverage in the gin fizz, the gin rickey, and various cocktails.

ALCOHOL

Alcohol (ethyl) is a product of vinous fermentation, obtained by distillation. It is highly inflammable and burns without smoke or residue. Its normal proof is about 192%.

CELLAR MANAGEMENT

Cellar Temperature

The most desirable place for the storage of wine is an underground structure. The walls should be thick, with double doors, and the floor dry and concreted. Hot-water pipes, skylights, or badly fitting doors are most detrimental, as they are destructive to a uniform temperature. There should, however, be an abundance of ventilation. The thermometer should be kept at about 56° Fahrenheit, which should not vary more than two or three degrees upon either the hottest summer or the coldest winter day. Excessive heat or cold destroys the life of the wine. A flaming gas-jet is not advisable if ventilation is insufficient, because when lighted, the temperature rises, creating too much heat near the top of the cellar; and when extinguished, the temperature quickly falls.

Binning

There should be only three tiers or bins in the cellar. The bottles should be placed in them with their noses inclined, if anything, a little downward, in order to insure the corks being always kept wet with the wine. The bottles should look as neat

and regular as it is possible to make them. Carelessness in binning will, of course, lead to much breakage. Examine each bottle to see that it is properly corked and that there is no leakage before binning away, although an infinitesimal leakage may be, perhaps, not detrimental, but the reverse. The bottles should not be laid down in the bin unless in good condition, and if not clear, must be stood up for twenty-four hours until the deposit has been precipitated, to prevent its settling in the neck of the bottle and coming into the decanter when decanted.

Stout young wines of good quality obtain a maturity and generous flavor by being binned in places of moderate warmth, provided, of course, that they are not kept there too long; but champagnes, Rhine wines, and Moselles should be kept in a cool place.

Decanting

Before filling decanters they should be, of course, thoroughly clean inside and out, and the mouth of the wine bottle very carefully wiped to remove all the exudation which will be found adhering to it; this should insure the wine's being served in perfect condition, for even the slightest cloudiness destroys that delicacy of flavor which is its chief charm.

To extract the cork without shaking the wine, the bottle must be taken carefully by the neck with a steady hand and the corkscrew inserted in the exact centre of the cork, with the bottle lying in a horizontal position.

Use no strainer, but place a candle in such a position that its light will shine through the wine as it passes between the bottle and the decanter. As soon as any sediment appears, the operation must be stopped at once so that none of it will get into the decanter.

No wine should be served at table that is defective or " corky " (a term to indicate wine that has been tainted by the sap of the cork wood), which is easily detected by the smell.

All wines throw a deposit — rich wines more than others.

The crust of port wine of only one or two years' formation is naturally not so firm as of that which has been kept for a longer period. Dry wines take longer to mature than rich.

Port wine should be decanted at the bin in the cellar, from half an hour to two hours before it is wanted, the decanter being placed in the dining-room after it is filled, and served at the temperature of the room.

WHEN AND HOW TO SERVE BEVERAGES

Appetizer. — Dry pale Sherry, plain or with a dash of bitters. Vermouth plain or cocktails.

With Oysters. — Rhine wine, Moselle, dry Sauternes, Chablis, or Capri. Cool.

With Soup. — Sherry, Madeira, or Marsala. Cool.

With Fish. — Sauternes, Chablis, Rhine wine, Moselle, white Corvo Capri, Brolio.

With Entrées. — Claret or Chianti. Temperature of room.

With Roast. — Claret, Burgundy, or Chianti. Temperature of room.

With Game. — Champagne (cold); old vintage champagne, cool.

With Game. — Red Burgundy. Temperature of room.

With Pastry. — Madeira, cool.

With Cheese. — Port. Temperature of room.

With Fruit. — Tokay, Malaga, or muscat. Temperature of room.

With Coffee. — Brandy or cordials. Temperature of room.

If you do not wish to serve such a variety, use the following:

Either sherry or sherry and bitters, vermouth, or cocktails as an appetizer.

Either Rhine wine, Moselle, Sauternes, Chablis, or Capri with oysters and fish.

Either sherry, Madeira, or Marsala with soup.

Either champagne, claret, Burgundy, Chianti, or whisky highballs throughout the meal.

Either brandy or cordials after dinner.

Either ale or stout with oysters, fish, cold meats, steaks, chops, or bread and cheese.

NOTE

There is nothing like good advice if only people will take it. An intelligent comprehension of the action of the various alcoholic liquors will do more to advance the cause of temperance than a vigorous adhesion to a dogma. Both wines and spirits have undoubtedly their legitimate place in the sustentation of healthy and diseased organisms, and form the commonest of all household remedies for a large number of ailments. Therefore the few words upon their dietetic utility will not have been out of place.

As a rule the vigorous frame and perfect digestion of a healthy young or middle-aged person requires only a very moderate allowance, but in failing health and disease the uses of wines and spirits are invaluable and numerous. Possibly, however, the differences in their effects are not yet understood, either by the public or even by the majority of medical men, as their action is greatly controlled by their different combinations.

If they are taken with suitable food and in proper quantities, absorption is more gradual, and, being diluted, they unquestionably aid the digestion and assimilation of food. Recognizing that these are beverages of ordinary life, their selection must be carefully made, with a due regard to purity as well as to the idiosyncrasies of the consumer.

★

RECIPES

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★ ★ ★ ★ ★ ★ ★ ★ ★

Cobblers

★ ★ ★ ★ ★ ★ ★ ★ ★

CATAWBA COBBLER

1 teaspoonful of sugar
2 wineglassfuls of Catawba wine

Fill glass with fine ice. Dress with fruits in season, and serve with straws.

CHAMPAGNE COBBLER

½ tablespoonful of sugar
1 slice of orange
1 slice of lemon peel

Fill glass one-third full of fine ice and fill with champagne.

Dress with fruits in season. Serve with straws.

CLARET COBBLER

1 teaspoonful of sugar
2 slices of orange
2 slices of lemon
½ glass of cracked ice

Fill glass with claret

Stir well with spoon, ornament with fruits in season, and serve with straws.

HOCK COBBLER

Prepare same as Claret Cobbler, substituting Hock wine instead.

PORT WINE COBBLER

2 teaspoonfuls of sugar
Water to dissolve sugar
100% port wine

Fill glass with cracked ice. Stir well with spoon, trim with fruits in season, and serve with straws.

RHINE WINE COBBLER

(Use large bar glass half full of ice)

1 tablespoonful of sugar
1 jigger mineral water

Fill glass with Rhine wine. Add ice, stir well, ornament with fruit, and serve with straws.

SAUTERNE COBBLER

1 teaspoonful of sugar
½ glass cracked ice

Fill glass with sauterne wine. Stir with spoon, ornament with fruits in season, and serve with straws.

SHERRY COBBLER

½ teaspoonful of sugar
100% sherry wine

Stir with spoon until sugar dissolves. Fill glass with cracked ice. Ornament with mint and fruits in season, add a little port wine on top, and serve with straws.

WHISKY COBBLER

1 teaspoonful of sugar
100% whisky
1 teaspoonful of fine apple syrup

Fill glass with cracked ice. Stir with spoon, dress with fruits in season, and serve with straws.

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Cocktails

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ABSINTHE COCKTAIL

75% absinthe
1 dash orange and angostura bitters
1 dash anisette
Shake well. Serve.

ADONIS COCKTAIL

2 dashes orange bitters
40% sherry
60% regular vermouth
Stir.

ALASKA COCKTAIL

1 dash orange bitters
40% yellow chartreuse
60% Tom gin

ALE BEANIE COCKTAIL

50% Irish whisky
50% dry vermouth
Fill glass with broken ice. Stir, strain, and serve.

ALEXANDER COCKTAIL

25% crème de cacao
25% gin
50% sweet cream
Shake, strain, and serve.

ALEXANDER'S SISTER COCKTAIL

40% gin
20% sweet cream
40% crème de menthe
Shake well and strain into cocktail glass.

ALLIES COCKTAIL

50% gin
50% dry vermouth
2 dashes kümmel
Shake well and strain into cocktail glass.

ANDERSON COCKTAIL

(*Use mixing glass*)

75% dry gin
25% regular vermouth
Fill glass with cracked ice, twist piece of orange peel, frappez, strain, and serve.

ANNE'S DELIGHT

50% sloe gin
50% brandy
Fill glass with cracked ice. Shake, strain into cocktail glass and serve.

ANTILLES COCKTAIL

25% regular vermouth
25% dry vermouth
50% cognac
1 dash orange-flower water
Shake with fine ice. Strain and serve.

APPLEJACK COCKTAIL

1 dash orange bitters
100% cider brandy
Fill glass with cracked ice.

Squeeze a piece of lemon peel. Stir up with spoon, and strain into cocktail glass. Drop medium-size olive in glass, and serve.

APPLEJACK COCKTAIL (SPECIAL)

70% applejack
30% grenadine
Juice of ½ lime or lemon

Shake well and strain into cocktail glass.

APPLE-PIE COCKTAIL

50% rum
50% regular vermouth
4 dashes apricot liqueur
2 dashes grenadine
Juice of ½ lime

Shake well, and strain into cocktail glass.

ARDSLEY COCKTAIL

50% calisaya
50% sloe gin

Shake.

ARMOUR COCKTAIL

1 dash orange bitters
50% regular vermouth
50% sherry

Stir.

ASTORIA COCKTAIL

1 dash orange bitters
60% gin
40% vermouth
Stir.

AUTO COCKTAIL

40% vermouth
40% gin
20% Scotch whisky
Shake.

AVIATION COCKTAIL

75% applejack
50% lime juice
1 dash absinthe
6 dashes grenadine syrup
Shake.

BACARDI COCKTAIL

50% Bacardi rum
25% regular vermouth
25% dry vermouth
Fill glass with broken ice. Stir, strain, and serve.

BALLANTINE COCKTAIL

1 dash absinthe
40% vermouth
60% dry gin
Shake.

BAMBOO COCKTAIL

50% sherry wine
50% vermouth
1 dash orange bitters
Half glass ice
Stir, strain, and serve.

BARACCAS COCKTAIL

25% Fernet Branca
75% regular vermouth
Fill glass with ice, stir, strain, and serve.

BARBARY COAST COCKTAIL

40% gin
40% Scotch
20% crème de cacao
1 tablespoonful sweet cream
Cracked ice
Serve in highball glass.

BARRY COCKTAIL

(*A very popular drink in San Francisco*)

Place in a small glass a piece of ice.
4 dashes bitters
50% Plymouth gin
50% regular vermouth
1 piece twisted lemon peel
5 drops crème de menthe
Stir well, strain into a small glass, and serve with ice water.

BATH COCKTAIL

4 dashes Picon bitters
50% Old Tom gin
50% regular vermouth
Fill glass with cracked ice, stir, strain, and serve.

BEADLESTONE COCKTAIL

50% Scotch whisky
50% dry vermouth
Shake.

BEALS COCKTAIL

50% Scotch whisky
25% dry vermouth
25% regular vermouth
Shake. Serve in whisky glass.

BEAUTY COCKTAIL

50% dry gin
25% dry vermouth
25% regular vermouth
White of an egg
1 dash of absinthe
1 spoonful syrup
Shake, strain, and serve.

BEAUTY SPOT COCKTAIL

10% orange juice
20% regular vermouth
20% dry vermouth
50% dry gin
1 dash grenadine syrup

BELMONT COCKTAIL

40% grenadine
60% gin
1 teaspoonful sweet cream
Shake well, and strain into cocktail glass.

BENZ COCKTAIL

90% dry vermouth
10% absinthe
2 dashes maraschino
Fill glass with cracked ice, shake, strain, and serve.

BETWEEN-THE-SHEETS COCKTAIL

70% brandy
20% Cointreau
10% rum (Jamaica)
Juice of half a lemon
Shake well, and strain into cocktail glass.

BIJOU COCKTAIL

¾ glass filled with cracked ice
50% green chartreuse
40% regular vermouth
10% dry gin
Stir well with spoon and, after straining into cocktail glass, add cherry or small olive and 2 dashes of lemon juice on top, and serve.

BILLIN COCKTAIL

60% sloe gin
40% Plymouth gin
Fill glass with broken ice.
Stir, strain, and serve.

BIRD COCKTAIL

40% brown curaçao
60% brandy
Shake well.

BISHOP COCKTAIL

100% Jamaica rum
1 teaspoonful syrup
1 teaspoonful claret
1 dash lemon juice
Shake, strain, and serve.

BISHOP POTTER COCKTAIL

2 dashes orange bitters
2 dashes calisaya
25% dry vermouth
25% regular vermouth
50% dry gin
Stir well.

BISMARCK COCKTAIL

2 dashes angostura bitters
1 dash absinthe
100% rye whisky
Piece of ice in glass
½ slice of orange
Stir and serve.

BLACK HAWK COCKTAIL

50% rye whisky
50% sloe gin
Fill glass with ice. Stir, strain, and serve in cocktail glass.

BLACKSTONE COCKTAIL

25% regular vermouth
25% dry vermouth
50% dry gin
1 piece orange peel
Shake.

BLACKSTONE COCKTAIL, NO. 1

25% regular vermouth
75% gin
Shake. Squeeze lemon peel on top.

BLACKSTONE COCKTAIL, NO. 2
(*Special Blackstone*)

40% dry vermouth
60% dry gin
Serve with orange peel on top.

BLACKSTONE COCKTAIL, NO. 3 (SPECIAL)

1 dash absinthe
40% dry vermouth
60% dry gin
Serve with lemon peel on top.

BLACKTHORNE COCKTAIL

Fill mixing glass ⅔ full fine ice.
1 spoonful of syrup
Juice of ¼ lemon
2 dashes orange bitters
50% regular vermouth
50% sloe gin
Stir ingredients thoroughly, strain into cocktail glass, and serve.

BLANCHE COCKTAIL

40% Cointreau
20% anisette
40% curaçao
Shake well and strain into cocktail glass.

BOBBIE BURNS COCKTAIL (FOR TWO)

1 teaspoonful orange juice
1 teaspoonful maraschino
Crush one lump of sugar
50% Scotch
50% regular vermouth
Shake.

BOGERZ COCKTAIL

Juice of half a lime
75% dry gin
25% dry vermouth
Fill glass with broken ice. Stir, strain, and serve.

BOLES COCKTAIL

25% dry vermouth
25% regular vermouth
50% dry gin
Ice. Stir. Piece of orange peel. Serve in old-fashioned glass.

BONNET COCKTAIL

Juice of one lime
50% benedictine
50% dry vermouth
1 piece of ice
1 slice of pineapple
Stir. Top off with carbonic and serve.

BOOBY COCKTAIL

40% dry gin
10% grenadine syrup
50% lime juice
Shake well with fine ice and serve.

BORNN'S COCKTAIL

1 dash curaçao
50% dry gin
50% regular vermouth
Stir, strain, and serve.

BRANDY COCKTAIL

1 dash angostura bitters
100% brandy
½ glass cracked ice
Stir, strain, and serve.

BRANT COCKTAIL

1 dash angostura bitters
25% white mint
75% brandy
Twist lemon peel on top. Shake.

BRIDAL COCKTAIL

1 dash orange bitters
40% regular vermouth
60% dry gin
1 dash maraschino
Stir well; twist orange peel on top; serve.

BRIGHTON COCKTAIL

1 dash orange bitters
50% regular vermouth
25% dry gin
25% Tom gin
Stir well. Twist lemon peel, and serve.

BRONX COCKTAIL

50% dry gin
25% dry vermouth
25% regular vermouth
Juice of half an orange
Fill glass with ice, shake, and strain.

BRONX DRY COCKTAIL

50% dry gin
50% dry vermouth
Juice of half an orange
Shake and serve.

BRONX TERRACE COCKTAIL

Juice of half a lime
50% dry gin
50% dry vermouth
Fill glass with ice. Shake, strain, and serve in cocktail glass.

BROOKLYN COCKTAIL

1 dash Amer Picon bitters
1 dash maraschino
50% rye whisky
50% regular vermouth
Fill glass with ice. Stir and strain and serve.

BROWN COCKTAIL

1 dash orange bitters
60% rye whisky
40% dry gin
Shake, strain, and serve.

BRUT COCKTAIL

50% dry vermouth
25% whisky
25% calisaya
Fill glass with cracked ice. Stir, strain, and serve.

BRUT COCKTAIL (FRENCH STYLE)

4 dashes angostura bitters
40% Amer Picon
60% dry vermouth
Stir well and serve.

BUD'S COCKTAIL

1 dash orange bitters
Twist of orange peel
1 dash apricot brandy
25% dry vermouth
25% regular vermouth
50% dry gin
Fill glass with cracked ice. Shake, strain, and serve.

BUSCH COCKTAIL

50% regular vermouth
50% dry gin
1 teaspoonful apple brandy
Shake, strain, and serve.

BUTCHER COCKTAIL

50% Scotch whisky
25% dry gin
25% regular vermouth
Fill glass with broken ice. Stir and strain.

B. V. D. COCKTAIL

10% rum
60% gin
30% dry vermouth
Shake well and strain into cocktail glass.

CABINET COCKTAIL

50% dry vermouth
50% dry gin
Slice of orange
Shake, strain, and serve.

CAFÉ AU KIRSCH COCKTAIL

1 pony kirschwasser
1 pony cognac
1 white of egg
1 pony cold black coffee
Frappez. Serve in claret glass.

CAFÉ DE PARIS COCKTAIL

1 white of egg
3 dashes anisette
1 teaspoonful fresh cream
100% gin
Shake well and strain into medium-size glass.

CALISAYA COCKTAIL

100% calisaya
½ glass cracked ice
Stir, strain, and serve.

CALUMET CLUB COCKTAIL

3 dashes acid phosphate
1 dash angostura bitters
50% Bourbon
50% regular vermouth
Stir and serve.

CAMEO KIRBY COCKTAIL

50% dry gin
50% dry vermouth
2 teaspoonfuls raspberry syrup
Juice of half a lime
Shake.

CAMPILL COCKTAIL

1 dash absinthe
50% rye whisky
25% dry vermouth
25% regular vermouth
Fill glass with cracked ice; stir, strain, and serve.

CAPTAIN COCKTAIL

50% brandy
50% regular vermouth
Fill glass with cracked ice. Stir, strain, and serve.

CAT COCKTAIL

2 dashes angostura bitters
50% dry vermouth
50% dry gin
Stir. Serve with olive.

C. A. W. COCKTAIL

35% regular vermouth
35% dry vermouth
30% brandy
Shake. One piece of orange peel on top.

CHAMPAGNE COCKTAIL

½ lump sugar
2 dashes angostura bitters
½ pint champagne
Dress with fruits in season and serve.

CHANTECLER COCKTAIL

Ingredients as for Bronx Cocktail, with four dashes of grenadine syrup.

Shake.

CHAUNCEY COCKTAIL

25% brandy
25% dry gin
25% regular vermouth
25% Bourbon

Shake.

CHINESE COCKTAIL

1 dash angostura bitters
3 dashes maraschino
3 dashes curaçao
50% grenadine
50% Jamaica rum

Shake well and strain into cocktail glass.

CHOCOLATE COCKTAIL

Yolk of one egg
50% yellow chartreuse
½ teaspoonful powdered sweet chocolate

Fill glass with cracked ice. Shake with shaker, strain, and serve.

C. H. P. COCKTAIL

50% Campari
50% rye or brandy

Fill with cracked ice, stir, strain into cocktail glass, and serve.

CHRISP COCKTAIL

1 dash orange bitters
50% dry gin
50% regular vermouth
1 slice orange

Shake.

CHRISTIE COCKTAIL

2 dashes Peychaud's bitters
50% dry gin
50% dry vermouth
Fill glass with ice
Stir, strain in glass and serve.

CHRYSANTHEMUM COCKTAIL

3 dashes anisette
20% benedictine
80% dry vermouth
Shake well, and strain into cocktail glass. Squeeze orange peel on top.

CIDER COCKTAIL

Lemon rind
2 dashes angostura bitters
1 piece of ice
½ pint of cider

CINCINNATI COCKTAIL

½ glass beer
Fill with soda or ginger ale. Serve.
(This is a palatable drink for warm weather.)

CLARE COCKTAIL

50% sloe gin
50% regular vermouth
Dash of brandy on top. Stir well.

CLARENDON COCKTAIL

Mint mulled
Juice of half a lime
100% dry gin
1 bottle ginger ale
Stir slowly and serve.

CLARIDGE COCKTAIL

25% gin
25% dry vermouth
25% apricot brandy
25% Cointreau
Shake well, and strain into cocktail glass.

CLIFTON COCKTAIL

1 dash angostura bitters
1 dash curaçao
50% rye whisky
50% dry vermouth
½ glass cracked ice
Stir, strain, and serve.

CLOVE COCKTAIL

50% regular vermouth
50% sloe gin
1 teaspoonful brandy
Shake.

CLOVER CLUB COCKTAIL

White of an egg
Juice of half a lime
Juice of half a lemon
Juice of half an orange
1 teaspoonful raspberry syrup
100% dry gin
1 sprig fresh mint
Fill glass with broken ice; shake, strain, and serve.

CLOVER LEAF COCKTAIL

Juice of half a lemon
White of an egg
100% dry gin
1 teaspoonful grenadine syrup
Shake well. Serve with piece of mint on top.

CLUB COCKTAIL

75% gin
25% regular vermouth
1 dash chartreuse
Shake well, and strain into cocktail glass.

C. O. D. COCKTAIL

2 dashes grenadine syrup
100% dry gin
1 slice grape fruit
Shake.

COFFEE COCKTAIL

1 egg
50% port wine
50% brandy
Shake well. Serve in Fifth Avenue glass.

COLD DECK COCKTAIL

25% crème de menthe
25% regular vermouth
50% brandy
Shake well, and strain into cocktail glass.

COLONIAL COCKTAIL

50% gin
50% grape-fruit juice
3 dashes maraschino
Shake well, and strain into cocktail glass.

COLUMBUS COCKTAIL

60% dry vermouth
40% angostura bitters
Shake well.

CONEY COCKTAIL

40% dry vermouth
60% dry gin
Shake well.

CONGRESS COCKTAIL

1 pony brandy
1 pony crème de rose
3 dashes orange-flower water
White of one egg
Shake. Serve in claret glass.

CONSOLIDATED COCKTAIL

75% gin
25% regular vermouth

COOK COCKTAIL

Juice of one lemon
75% dry gin
25% maraschino
White of one egg
Fill glass with broken ice; shake, strain and serve.

CORNELL COCKTAIL

50% dry vermouth
50% dry gin
Shake.

CORONATION COCKTAIL

35% dry vermouth
35% gin
30% Dubonnet
Serve.

COTTON COCKTAIL

1 dash absinthe
2 dashes orange bitters
Twist of lemon peel
50% rye whisky
25% dry vermouth
25% regular vermouth
Fill glass with broken ice; stir, strain, and serve.

CREOLE COCKTAIL

40% absinthe
60% regular vermouth
Shake well.

CRESCENT COCKTAIL

20% Amer Picon
40% regular vermouth
40% Bourbon
1 teaspoonful raspberry syrup
Shake well, strain, and serve.

CRIS COCKTAIL

2 dashes maraschino
50% dry vermouth
50% dry gin
Fill glass with ice. Stir, strain, and serve.

CUBAN COCKTAIL

100% Jamaica rum
Juice of half an orange
3 dashes of gum syrup
Fill glass with cracked ice; stir, strain, and serve.

CUSHMAN COCKTAIL

25% dry vermouth
75% dry gin
Fill glass with ice; shake, strain, and serve.

DAIQUIRI COCKTAIL

Juice of ¼ lemon or ½ lime
1 teaspoonful powdered sugar
100% Bacardi rum
Shake well, and strain into cocktail glass.

DEAN COCKTAIL

1 dash Picon bitters
1 dash maraschino
50% regular vermouth
50% rye whisky
Fill glass with ice. Stir, strain into glass, and serve.

DELMONICO COCKTAIL

50% dry vermouth
50% dry gin
1 orange peel
Shake.

DEVIL'S COCKTAIL

10% Devil bitters
90% dry vermouth
Fill glass with broken ice. Stir, strain, and serve.

DIMENSION COCKTAIL

25% crème de menthe, white
25% brandy
50% crème de cacao
Shake.

DORR COCKTAIL

30% dry vermouth
60% dry gin
10% regular vermouth
Twist of orange peel
½ glass fine ice
Shake, strain, and serve.

DOWN COCKTAIL

1 dash orange bitters
40% regular vermouth
60% gin
Stir. Serve with olive.

DREAM COCKTAIL

Juice of half a lemon
Teaspoonful of sugar
75% gin
White of an egg
1 dash of benedictine
Shake. Serve in claret glass.

DRY MARTINI COCKTAIL

50% gin
50% dry vermouth
Fill glass with cracked ice. Stir, strain, and serve.

DUBONNET COCKTAIL

50% gin
50% Dubonnet
Stir well, don't shake.

DUCHESS COCKTAIL

33⅓% regular vermouth
33⅓% dry vermouth
33⅓% absinthe
Shake well.

DUKE COCKTAIL

40% dry vermouth
60% gin
Stir.

DUPLEX COCKTAIL

50% whisky
25% dry vermouth
25% regular vermouth
Strain and serve.

DUTCH CHARLIE'S COCKTAIL

2 dashes angostura bitters
40% rye whisky
40% Dubonnet
20% regular vermouth
Stir well.

EDNER COCKTAIL

50% Dubonnet
50% dry gin
Twist of orange peel
Fill glass with cracked ice; stir, strain, and serve in cocktail glass.

EMERALD COCKTAIL

1 dash orange bitters
50% regular vermouth
50% Irish whisky
Stir.

EMERSON COCKTAIL

Juice of half a lime
3 dashes maraschino
25% regular vermouth
50% Old Tom gin
Shake.

EVANS' COCKTAIL

1 dash apricot brandy
1 dash curaçao
1 dash bitters
100% rye whisky
Fill glass with cracked ice. Stir well and strain.

EWING COCKTAIL

3 dashes angostura bitters
100% rye whisky
Stir.

EXPRESS COCKTAIL

1 dash orange bitters
50% regular vermouth
50% Scotch whisky
Shake.

FAIRBANKS COCKTAIL

1 dash lemon juice
1 dash grenadine
25% apricot
25% dry vermouth
50% gin
Shake well, strain into cocktail glass, and serve with cherry.

FANCY BRANDY COCKTAIL
FANCY GIN COCKTAIL
FANCY WHISKY COCKTAIL

1 dash of syrup
1 dash of curaçao
1 dash of angostura bitters
100% brandy, gin, or whisky, as desired
Shake. Twist a piece of lemon peel.

FARMER'S COCKTAIL

1 dash of angostura bitters
50% gin
30% dry vermouth
20% regular vermouth
⅓ glass of cracked ice
Frappez, strain, and serve.

FAVORITE COCKTAIL

Juice of one lime
3 sprigs of mint crushed
100% gin
1 pint imported ginger ale
Fill glass with cube ice and serve.

FIFTH AVENUE COCKTAIL

40% crème de cacao
40% apricot brandy
20% sweet cream
Use liqueur glass and pour carefully, so that ingredients do not mix.

FINE AND DANDY COCKTAIL

Juice of half a lemon
50% Cointreau
50% gin
1 dash angostura bitters
Shake well, and strain into cocktail glass.

FIVE-FIFTEEN COCKTAIL

40% curaçao
50% dry vermouth
10% sweet cream
Shake well, and strain into cocktail glass.

FLUFFY RUFFLES COCKTAIL

50% rum
50% regular vermouth
Peel of 1 lime or piece of lemon
Shake well, and strain into cocktail glass.

FLUSHING COCKTAIL

40% regular vermouth
60% brandy
1 dash syrup
1 dash angostura bitters
1 lemon peel
Stir. Strain into old-fashioned glass and serve.

FOLIES BERGÈRE COCKTAIL

Put a good-sized drink of rum in a large glass, with about six strawberries crushed with mint leaves. Add the juice of an orange, the juice of two limes with the limes, other fruit to taste, and fill with plain soda. Iced.

FOUR-DOLLAR COCKTAIL

50% dry gin
25% dry vermouth
25% regular vermouth

FOURTH-DEGREE COCKTAIL

33⅓% dry vermouth
33⅓% regular vermouth
33⅓% white absinthe
Shake well.

FOURTH REGIMENT COCKTAIL

1 dash orange bitters
1 dash angostura bitters
1 dash celery bitters
50% whisky
50% regular vermouth
Piece of lemon peel
Shake.

FOWLER COCKTAIL

Juice of half an orange
75% dry gin
20% dry vermouth
5% regular vermouth
Fill glass with ice. Shake, strain, and serve.

FOX SHOT COCKTAIL

20% angostura bitters
20% brandy
20% regular vermouth
40% dry gin
Stir well.

FRANK HILL COCKTAIL

50% cherry brandy
50% brandy
Twist of lemon peel
½ glass of cracked ice
Shake well in shaker, strain into cocktail glass, and serve.

FRANKENJACK COCKTAIL

40% gin
30% dry vermouth
10% apricot brandy
20% Cointreau
Shake well, and strain into cocktail glass.

FRENCH CANADIAN COCKTAIL

1 dash of absinthe
50% dry vermouth
50% Canadian whisky
Stir well.

FUTURITY COCKTAIL

2 dashes angostura bitters
50% regular vermouth
50% sloe gin
Stir.

GIBSON COCKTAIL

50% dry vermouth
50% dry gin
Stir, strain, and serve.

GIN COCKTAIL

1 dash angostura bitters
100% dry gin
½ glass cracked ice
Stir and strain; twist a piece of lemon peel and serve.

GOLF COCKTAIL

50% dry vermouth
50% dry gin
2 dashes angostura bitters
Stir well, and strain into cocktail glass.

GOOD FELLOW COCKTAIL

50% regular vermouth
50% Bourbon
1 dash angostura bitters
1 dash calisaya
Stir well, strain, and serve.

GOOD TIMES COCKTAIL

40% dry vermouth
60% gin
1 piece of lemon peel
Shake, and strain into cocktail glass.

GRAHAM COCKTAIL

25% Fernet Branca
75% regular vermouth
½ glass of ice
Shake, strain, and serve in cocktail glass.

GREEN ROOM COCKTAIL

25% brandy
75% dry vermouth
2 dashes curaçao
Shake well, and strain into cocktail glass.

GRIT COCKTAIL

50% regular vermouth
50% Irish whisky
Shake, strain into cocktail glass, serve.

GUGGENHEIMER COCKTAIL

2 dashes Fernet Branca
100% regular vermouth
½ glass cracked ice
Shake, strain, and serve.

HALL COCKTAIL

35% regular vermouth
35% dry vermouth
30% dry gin
Stir, and serve with olive.

HAMERSLEY COCKTAIL

¼ of an orange
2 dashes maraschino
25% regular vermouth
75% gin
Frappez, strain into glass, and serve.

HAMILTON COCKTAIL

75% Dubonnet wine
25% Scotch whisky
Fill glass with broken ice, stir, strain, and serve.

HART COCKTAIL

35% dry gin
35% Dubonnet wine
30% regular vermouth
Serve.

HARVARD COCKTAIL

(*Use large glass*)

2 dashes bitters
2 dashes orange curaçao
50% vermouth
50% sherry
Add ice, strain into cocktail glass, and serve with twisted lemon peel.

HARVESTER COCKTAIL

50% orange juice
50% dry gin
Shake, strain, and serve.

HAVANA COCKTAIL

1 dash lemon juice
40% gin
50% Swedish punch
10% apricot brandy
Shake well, and strain into cocktail glass.

HAWAIIAN COCKTAIL

100% gin
Juice of ½ orange
3 dashes curaçao
Shake well, and strain into cocktail glass.

HEARST COCKTAIL

1 dash angostura bitters
2 dashes orange bitters
50% dry gin
50% regular vermouth
Serve.

HIGHLAND COCKTAIL

50% regular vermouth
50% Scotch whisky
Shake.

HIGHSTEPPER COCKTAIL

40% dry vermouth
60% dry gin
2 dashes angostura bitters
Shake.

HILLARD COCKTAIL

2 dashes angostura bitters
40% regular vermouth
60% dry gin

HOFFMAN HOUSE COCKTAIL

2 dashes orange bitters
50% gin
50% dry vermouth
Shake well, and strain into cocktail glass. Squeeze lemon peel on top.

HOLSTEIN COCKTAIL

1 dash Amer Picon bitters
50% cognac
50% blackberry brandy
Frappez, strain, and serve.

HOMESTEAD COCKTAIL

40% regular vermouth
60% dry gin
1 slice orange
Shake.

HONOLULU COCKTAIL

½ spoonful sugar
1 twist of lemon peel
Juice of ½ orange
Juice of ½ lime
1 dash curaçao
1 dash angostura bitters
100% dry gin
Fill glass with cracked ice, shake, strain, and serve.

HOWARD COCKTAIL

Ingredients as for Gin Cocktail
1 dash angostura bitters on top

HUDSON COCKTAIL

3 dashes orange bitters
50% gin
50% dry vermouth
Fill glass with broken ice. Stir, strain, and serve with olive.

HUNTER COCKTAIL

75% rye whisky
25% cherry brandy
Fill glass with ice, stir, strain, and serve.

HURRICANE COCKTAIL

40% rye
40% gin
20% crème de menthe
Juice of 2 lemons

Shake well, and strain into cocktail glass.

IDEAL COCKTAIL

1 piece of grape fruit
50% dry gin
25% dry vermouth
25% regular vermouth

Fill glass with cracked ice, shake, strain into cocktail glass, and serve.

IMPERIAL COCKTAIL

1 dash maraschino
1 dash angostura bitters
50% gin
50% dry vermouth

Stir well, and serve with an olive.

IMPROVED MANHATTAN COCKTAIL

1 dash bitters
1 dash maraschino
50% rye whisky
50% regular vermouth
½ glass cracked ice

Stir, strain, and serve.

IMPROVED MARTINI COCKTAIL

1 dash orange bitters
1 dash maraschino
50% regular vermouth
50% dry gin

Fill glass with cracked ice, stir, strain, and serve.

INFURIATOR COCKTAIL

60% brandy
40% anisette
Shake well. Strain into cocktail glass.

IRIS COCKTAIL

40% lemon juice
60% dry gin
1 teaspoonful sugar
3 sprigs of mint
Shake.

IRVING COCKTAIL

50% dry gin
40% dry vermouth
Slice of orange
10% calisaya
Fill glass with ice. Frappez, strain, and serve.

ISABELLE COCKTAIL

50% crème de Cassis
50% grenadine syrup
1 lump of ice in glass, and serve.

ITALIAN COCKTAIL

50% regular vermouth
25% Fernet Branca
25% grenadine syrup
Fill glass with ice. Frappez, strain, and serve.

JACK-RABBIT COCKTAIL

Juice of ¼ orange
½ tablespoonful grenadine
25% gin
75% regular vermouth

Fill glass with cracked ice, shake, strain into cocktail glass, and serve.

JACK ROSE COCKTAIL

10 dashes raspberry syrup
10 dashes lemon juice
5 dashes orange juice
Juice of ½ lime
75% cider brandy

Fill glass with cracked ice, shake and strain, fill with fizz water, and serve.

JACK ZELLER COCKTAIL

50% orange gin
50% Dubonnet

Fill glass with ice, stir, strain, and serve.

JAPANESE COCKTAIL

2 dashes curaçao
50% regular vermouth
30% rye whisky
20% grenadine syrup

Fill glass with ice, frappez, strain and serve.

JENKS COCKTAIL

1 dash benedictine
50% regular vermouth
50% dry gin

Fill glass with ice, stir, strain, and serve with slice of pineapple.

JERSEY COCKTAIL

1 dash angostura bitters
50% regular vermouth
50% cider brandy
Mix well, twist lemon peel on top, and serve in cocktail glass.

JERSEY LILY COCKTAIL

Martini Cocktail with mint sprigs.

JIM LEE COCKTAIL

2 dashes Peychaud's bitters
2 dashes angostura bitters
50% dry gin
25% dry vermouth
25% regular vermouth
Shake.

JOCKEY CLUB COCKTAIL

Same as a Gin Cocktail.

JOHN COCKTAIL

35% regular vermouth
35% dry vermouth
30% Holland gin
White of one egg
Shake well.

JOHN WOOD COCKTAIL

25% Scotch
75% regular vermouth
Juice of one lemon
1 dash kümmel
1 dash angostura bitters
Shake well, and strain into cocktail glass.

JUDGE SMITH COCKTAIL

90% rye whisky
10% apricot brandy
Fill glass with ice, stir, strain, and serve.

JUNKINS COCKTAIL

25% regular vermouth
75% dry gin or rye whisky in small glass
Small piece of ice. Lemon peel. Small spoon.

KENTUCKY COLONEL COCKTAIL

25% benedictine
75% Bourbon
1 piece of lemon peel
Stir well, and serve in an old fashioned glass.

KNICKERBOCKER SPECIAL COCKTAIL

1 teaspoonful raspberry syrup
1 teaspoonful lemon juice
1 teaspoonful orange juice
¼ slice of pineapple
80% rum
20% curaçao

LARCHMONT COCKTAIL

50% sherry
50% regular vermouth
Fill glass with cracked ice, stir, and serve.

LA ROCHE COCKTAIL

Take equal parts of regular vermouth, dry vermouth, and gin. Add the juice of an orange, frappez, and strain.

LAWHILL COCKTAIL

1 dash anisette
1 dash maraschino
1 dash angostura bitters
50% dry vermouth
50% rye
Shake well, and strain into cocktail glass.

LAWRENCE COCKTAIL

3 dashes of Peychaud's bitters
30% dry gin
20% regular vermouth
30% dry vermouth
20% sloe gin
Fill glass with broken ice, shake, strain, and serve.

LEONORA COCKTAIL

25% orange juice
50% dry gin
25% raspberry syrup
½ glass cracked ice
Frappez, strain, and serve.

LEOWI COCKTAIL

25% orange gin
50% dry gin
25% dry vermouth
Fill glass with ice, stir, strain into cocktail glass, and serve.

LEWIS COCKTAIL

50% dry vermouth
50% gin
Shake.

LIBERAL COCKTAIL

1 dash Amer Picon
50% regular vermouth
50% rye whisky
Fill glass with cracked ice, stir, strain, and serve.

LITTLE DEVIL COCKTAIL

Juice of ½ lemon
40% Cointreau
50% gin
10% rum
Shake well, and strain into cocktail glass.

LOFTUS COCKTAIL

Same as a Duchess Cocktail.

LONDON COCKTAIL

100% gin
2 dashes orange bitters
2 dashes syrup
2 dashes anisette
Shake well, and strain into cocktail glass.

LONE TREE COCKTAIL

50% Plymouth gin
25% regular vermouth
25% dry vermouth
Fill glass with ice and shake, strain, and serve in cocktail glass.

LUIGI COCKTAIL

1 teaspoonful grenadine
1 dash Cointreau
Juice of half a tangerine
50% gin
50% dry vermouth
Shake well, and strain into cocktail glass.

LOVE COCKTAIL

Martini Cocktail with white of egg.
Shake.

LUSITANIA COCKTAIL

1 dash orange bitters
1 dash absinthe
60% dry vermouth
40% good brandy
Shake.

MAH-JONGG COCKTAIL

40% Cointreau
20% rum
40% gin
Shake well, and strain into cocktail glass.

MAIDEN'S BLUSH COCKTAIL

1 dash lemon juice
4 dashes curaçao
4 dashes grenadine
100% gin
Shake well, and strain into cocktail glass.

MALLORY COCKTAIL

35% brandy
35% apricot brandy
30% white crème de menthe
1 dash absinthe
Shake.

MANHATTAN COCKTAIL

1 dash angostura bitters
50% regular vermouth
50% rye whisky
½ glass cracked ice
Stir, strain, and serve.

MANHATTAN JR. COCKTAIL

Manhattan Cocktail with orange peel.
Shake well.

MARCONI COCKTAIL

40% regular vermouth
60% apple brandy
Shake.

MARGUERITE COCKTAIL

2 dashes orange bitters
50% Plymouth gin
50% dry vermouth
1 dash absinthe
Fill glass with cracked ice. Stir up well with spoon, strain into cocktail glass, drop olive in glass, and serve.

MARQUERAY COCKTAIL

Juice of ½ lime
1 dash absinthe
2 dashes grenadine syrup
1 white of egg
100% dry gin
Shake.

MARQUETTE COCKTAIL

40% regular vermouth
60% gin
1 dash crème de noyaux
Shake. Strain. Serve.

MARTINI COCKTAIL

1 dash orange bitters
50% gin
50% regular vermouth
Fill glass with ice, stir, strain, and serve.

MARY GARDEN COCKTAIL

75% Dubonnet
25% dry vermouth
1 dash curaçao
Fill glass with cracked ice; stir, strain, and serve.

MAUSER COCKTAIL

50% regular vermouth
50% gin
1 teaspoonful apple brandy
Shake.

McCUTCHEON COCKTAIL

1 dash orange bitters
1 dash angostura bitters
50% gin
25% dry vermouth
25% regular vermouth
1 dash anisette on top
Stir well and serve.

McHENRY COCKTAIL

Martini Cocktail with a teaspoonful of apricot brandy.
Shake well and serve.

McLANE COCKTAIL

50% dry gin
25% regular vermouth
25% dry vermouth
1 orange peel
Shake.

MERRY WIDOW COCKTAIL

50% Dubonnet wine
50% dry gin
Fill glass with ice. Stir and strain into cocktail glass, twist orange peel, and serve.

METROPOLITAN COCKTAIL

50% dry vermouth
50% brandy
½ glass fine ice
Shake, strain, and serve.

METROPOLITAN COCKTAIL (SOUTHERN STYLE)

40% regular vermouth
60% brandy
1 dash orange bitters
Serve.

MILL LANE COCKTAIL

Squeeze and drop ½ lime in glass
1 teaspoonful of grenadine syrup
4 dashes absinthe
3 dashes Peychaud's bitters
100% Bacardi rum
Fill glass with cracked ice; shake, strain, and serve.

MILLER COCKTAIL

Same as a Colonial Cocktail.

MILLIONAIRE COCKTAIL

1 dash orange bitters
6 dashes curaçao
75% rye whisky
2 dashes grenadine syrup
White of one egg
Stir well. Serve in claret glass.

MILO COCKTAIL

2 dashes pepsin bitters
40% regular vermouth
60% dry gin
Stir.

MONTANA CLUB COCKTAIL

Use large glass, half full of ice.
2 dashes anisette
50% dry vermouth
50% brandy
Stir with spoon, strain into cocktail glass, put in an olive, and serve.

MORNING COCKTAIL

Use large glass and fill with cracked ice.
1 dash curaçao
1 dash maraschino
1 dash absinthe
1 dash bitters
50% brandy
50% regular vermouth
Stir with spoon, strain into whisky glass, twist of lemon peel on top, and serve.

NANA COCKTAIL

White of one egg
1 teaspoonful sugar
100% brandy
Shake.

NARRAGANSETT COCKTAIL

60% rye whisky
40% regular vermouth
1 dash anisette
1 olive
Stir well.

NETHERLAND COCKTAIL

40% curaçao
60% brandy
1 dash orange bitters
Stir well.

NEWMAN COCKTAIL

3 dashes Amer Picon
50% gin
50% dry vermouth
Shake.

NICHOLAS COCKTAIL

50% orange gin
50% sloe gin
Fill glass with broken ice, stir, strain, and serve.

NORTH POLE COCKTAIL

75% dry vermouth
25% fresh pineapple juice
Fill glass with broken ice, shake, strain, and serve.
(Dampen the edge of the glass and dip in powdered sugar.)

NUTTING COCKTAIL

1 dash angostura bitters
1 dash orange bitters
40% dry vermouth
60% gin
Shake.

OJEN COCKTAIL (SPANISH ABSINTHE COCKTAIL)

100% Ojen absinthe in large glass of ice
Keep dropping seltzer in glass and stir with spoon until the outside of glass is frozen, and your cocktail is finished. Then add a few drops of angostura bitters and strain into a cocktail glass.

OJEN COCKTAIL (AMERICAN STYLE)

50% Ojen absinthe
6 dashes Peychaud's bitters

Fill glass with cracked ice; stir with a dash of carbonic, strain, and serve.

OLD-FASHIONED COCKTAILS

(Use old-fashioned glass)

1 dash angostura bitters
1 dash curaçao
Piece of cut loaf sugar
Dissolve in two spoonfuls of water.
100% liquor, as desired
1 piece of ice in glass

Crush sugar and bitters together, add lump of ice, and stir well. Decorate with ½ slice of orange, ½ slice of lemon, and 1 cherry.

This cocktail can be made with brandy, gin, rum, rye, etc.

OLIVETTE COCKTAIL

3 dashes orange bitters
3 dashes absinthe
1 dash syrup
1 dash angostura bitters
50% gin
50% dry vermouth

Stir well and twist lemon peel on top.

OLYMPIC COCKTAIL

Juice of one orange
50% curaçao
50% brandy

Shake well, and strain into cocktail glass.

OPAL COCKTAIL

50% absinthe
50% regular vermouth
Shake, strain, and serve.

OPERA COCKTAIL

50% Dubonnet
50% dry gin
2 teaspoonfuls crème de mandarine
Twist orange peel on top. Shake, strain, and serve.

ORANGE COCKTAIL

Juice of ¼ of an orange
1 dash chartreuse
75% gin
25% regular vermouth
Fill glass with broken ice, shake, strain, and serve.

ORANGE BLOSSOM COCKTAIL

Juice of one orange
100% dry gin
Shake well.

OYSTER COCKTAIL

(*Use star champagne glass*)

½ dozen small oysters
1 dash lemon juice
1 teaspoonful tomato and chile sauce
3 dashes paprika sauce
2 dashes vinegar
1 dash tabasco sauce
Shake on top a little salt and pepper, stir gently with spoon, and serve.

OYSTER BAY COCKTAIL

50% curaçao
50% gin
½ glass ice
Shake, strain, and serve.

PALMER COCKTAIL

1 dash Picon bitters
100% rye whisky
Fill glass with broken ice, stir, strain, and serve.

PALMETTO COCKTAIL

(*Mixing glass half full of ice*)

3 dashes angostura bitters
50% Santa Cruz rum
50% regular vermouth
Stir well, strain into cocktail glass, and serve.

PANAMA COCKTAIL

40% crème de cacao
20% sweet cream
40% brandy
Shake well, and strain into cocktail glass.

PAN-AMERICAN COCKTAIL

1 dash syrup
1 dash lemon juice
100% rye whisky
Shake.

PARADISE COCKTAIL

40% gin
60% apricot brandy
Shake.

PARISIAN BLONDE COCKTAIL

20% sweet cream
30% curaçao
50% Jamaica rum
Shake well, and strain into cocktail glass.

PARISIAN COCKTAIL

Juice of one lime
100% Dubonnet wine
Stir.

PARSON'S COCKTAIL

80% gin
20% regular vermouth
Piece of orange peel
Fill glass with ice. Frappez, strain, and serve in whisky glass.

PAT COCKTAIL

50% gin
40% regular vermouth
1 dash curaçao
1 dash angostura bitters
1 twist lemon peel
1 piece of ice
Stir and serve.

PATRICK COCKTAIL

50% gin
50% dry vermouth
5 drops green Breton
Fill glass with broken ice. Stir, strain, and serve.

PEACOCK COCKTAIL

1 dash Picon bitters
1 dash absinthe
100% brandy
Shake.

PERFECT COCKTAIL

Same as a McLane Cocktail.

PHEASANT COCKTAIL

50% cognac
50% gin
Shake well.

PHILADELPHIA COCKTAIL

Same as a Martini Cocktail, with a dash of curaçao.

PICK-ME-UP COCKTAIL

35% cognac
35% regular vermouth
30% absinthe
Frappez.

PICON COCKTAIL

80% Amer Picon
20% regular vermouth
½ glass ice
Shake, strain, twist orange peel, and serve.

PINE TREE COCKTAIL

35% vermouth
65% dry gin
Sprig of fresh mint
Shake.

PING-PONG COCKTAIL

50% sloe gin
50% crème Yvette
3 dashes lemon juice
Shake.

PINK LADY COCKTAIL

Juice of half a lime
50% gin
50% apple jack
5 dashes grenadine syrup
Shake well.

PLAZA COCKTAIL

25% regular vermouth
75% dry gin
1 slice pineapple
Shake.

POET'S DREAM COCKTAIL

35% dry vermouth
65% dry gin
2 dashes orange bitters
2 dashes benedictine
Stir.

POLO COCKTAIL

35% grapefruit juice
35% orange juice
30% Tom gin
Shake. Serve in a claret glass.

POLO FARM COCKTAIL

35% dry vermouth
65% gin
Stir. Rinse cocktail glass with brandy.

PORTER COCKTAIL

10% regular vermouth
50% dry vermouth
40% gin
1 spray of fresh mint
Fill glass with ice. Stir, strain, and serve.

PRAIRIE COCKTAIL

100% gin
1 egg. Salt and pepper.

PRINCE COCKTAIL

35% white crème de menthe
35% gin
30% regular vermouth
Shake.

PRINCE HENRY COCKTAIL

1 dash orange bitters
35% regular vermouth
35% gin
30% crème de menthe, white
Frappez.

PRINCESS MARY COCKTAIL

40% crème de cacao
10% sweet cream
50% gin
Shake well, and strain into cocktail glass.

PRINCETON COCKTAIL

Gin cocktail, with one squirt of Seltzer on top.

PUEBLO COCKTAIL

Pousse Café
Shake and strain.

QUAKER'S COCKTAIL

60% brandy
20% Jamaica rum
Juice of ½ a lemon
10% raspberry syrup
Shake well, and strain into cocktail glass.

QUEEN'S COCKTAIL

One piece of pineapple in glass
Juice of ½ an orange
50% gin
25% dry vermouth
25% regular vermouth
Fill glass with cracked ice; shake, strain, and serve.

RACQUET CLUB COCKTAIL

50% dry vermouth
50% gin
Orange peel on top

RAPHAEL COCKTAIL

50% Dubonnet
40% dry vermouth
10% gin
Fill glass with broken ice; stir, strain, and serve.

RAYMOND COCKTAIL

Two dashes chartreuse
40% dry gin
30% dry vermouth
30% regular vermouth
Twist of lemon peel
Serve in champagne glass.

RAYMOND HITCHCOCKTAIL

Juice of half an orange
½ slice fresh pineapple
100% regular vermouth
Fill shaker or mixing glass. Shake and serve.

RED LION COCKTAIL

50% gin
40% regular vermouth
10% orange gin
½ glass cracked ice
Stir, strain, and serve.

REIS COCKTAIL

2 dashes angostura bitters
2 dashes absinthe
100% Old Tom gin
Shake.

RICHMOND COCKTAIL

1 dash orange curaçao
75% dry vermouth
25% regular vermouth
Fill glass with fine ice. Stir, strain, and serve.

RIDING CLUB COCKTAIL

100% calisaya
1 dash angostura
3 drops acid phosphate
Stir.

ROBERT BURNS COCKTAIL

1 dash absinthe
25% regular vermouth
75% Irish or Scotch whisky
Shake well.

ROBIN COCKTAIL

3 dashes calisaya
100% Scotch whisky
Stir well. Serve with a cherry.

ROB ROY COCKTAIL

50% Scotch whisky
50% regular vermouth
3 dashes Peychaud's bitters
½ glass cracked ice
Stir, strain, and serve.

ROBINSON COCKTAIL

Juice of half an orange
50% dry gin
40% Dubonnet
½ glass cracked ice
Shake, strain, and serve

ROLLS-ROYCE COCKTAIL

1 dash benedictine
25% dry vermouth
25% regular vermouth
50% gin
Shake well, and strain into cocktail glass.

ROSE COCKTAIL

20% orange juice
20% grenadine syrup
60% dry gin
Shake well.

ROSSINGTON COCKTAIL

40% regular vermouth
60% gin
Orange peel
Stir well and serve.

ROYAL SMILE COCKTAIL

Beat up the white of an egg with the juice of an orange. Add a drink of gin, shake well, and strain.

RUBY COCKTAIL

90% gin
10% Peychaud's bitters
Fill glass with broken ice, shake, strain, and serve.

RUBY ROYAL COCKTAIL

50% sloe gin
50% dry vermouth
3 dashes raspberry
Frappez. One cherry.

SABBATH COCKTAIL

50% brandy
50% port wine
1 egg
½ pony black coffee
½ teaspoonful sugar
Shake, strain into claret glass, and serve.

ST. FRANCIS COCKTAIL

50% dry vermouth
50% gin
1 pimola
Fill mixing glass or cocktail shaker with ice, shake, counting ten, strain, and serve.

ST. JOHN COCKTAIL

Martini Cocktail made of Tom gin.

ST. PETER COCKTAIL

100% dry gin
1 dash lime juice
1 dash syrup
Shake.

SALOME COCKTAIL

25% regular vermouth
25% dry vermouth
50% gin
2 dashes orange bitters
Frappez, with three celery leaves.

SARATOGA COCKTAIL

3 dashes pineapple syrup
2 dashes angostura bitters
40% regular vermouth
50% brandy
10% rye whisky
Fill glass with cracked ice. Stir, strain into cocktail glass, and serve.

SAVOY TANGO COCKTAIL

50% gin
50% applejack
Shake well, and strain into cocktail glass.

SCHEUER COCKTAIL

(*Serve in cocktail glass*)

50% Dubonnet
50% regular vermouth
Cracked ice
Stir and strain. Serve.

SCHULKE COCKTAIL

Juice of half a lime
50% dry gin
25% orange gin
25% sloe gin
Fill glass with broken ice. Stir, strain, and serve.

S. G. COCKTAIL

1 teaspoonful grenadine
50% rye
50% lemon juice
Juice of half an orange
Shake well, and strain into cocktail glass.

SHERMAN COCKTAIL

40% regular vermouth
60% rye whisky
1 dash absinthe
Shake.

SHERRY COCKTAIL

¾ glassful shaved ice
2 or 3 dashes of bitters
1 dash of maraschino
100% port wine
Stir up well with spoon, strain into cocktail glass, put a cherry into it, squeeze a piece of lemon peel on top, and serve.

SHONNARD COCKTAIL

80% gin
15% dry vermouth
5% regular vermouth
Fill glass with broken ice, shake, strain, and serve in a whisky glass.

SIDECAR COCKTAIL

Juice of half a lime
50% Cointreau
50% brandy

Drop ½ of lime in shaker. Shake well, and strain into cocktail glass.

SILVER COCKTAIL

(Use mixing glass half full of ice)

1 dash gum syrup
2 dashes orange bitters
1 dash angostura bitters
2 dashes maraschino
50% dry vermouth
50% dry gin

Stir well, strain into a cocktail glass, twist piece of lemon peel on top, and serve.

SIR WALTER COCKTAIL

(Commonly known as the "Swalter")

1 teaspoonful grenadine
1 teaspoonful curaçao
1 teaspoonful lemon juice
50% brandy
50% rum

Shake well, and strain into cocktail glass.

SLOE GIN COCKTAIL

75% sloe gin
25% regular vermouth

Fill glass with ice. Stir, and strain into cocktail glass. Serve.

SLOME COCKTAIL

35% Bourbon whisky
35% French brandy
30% Dubonnet
Frappez.

SMALLWOOD COCKTAIL

25% cherry cordial
25% gin
25% regular vermouth
25% dry vermouth
Fill glass with cracked ice. Shake, strain into cocktail glass, and serve.

SMITH COCKTAIL

50% brandy
50% apricot brandy
1 teaspoonful crème de menthe
Shake. 1 dash absinthe on top.

SOCIETY COCKTAIL

40% dry gin
60% dry vermouth
1 dash grenadine syrup
Shake.

SODA COCKTAIL

1 spoonful sugar
3 dashes angostura bitters
Coat inside of glass with sugar, fill quickly with ice, add one bottle lemon or plain soda and two slices of orange, stir, and serve.

SOUL KISS COCKTAIL

½ teaspoonful sugar
50% Dubonnet
25% rye whisky
25% dry vermouth
Juice of half an orange

Fill glass with ice. Shake with shaker and strain. Top off with fizz water.

SOUTH AFRICA COCKTAIL

50% sherry wine
1 dash angostura bitters
50% dry gin
3 drops lime juice

SPAULDING COCKTAIL

40% Dubonnet
60% dry gin
1 teaspoonful Scotch whisky

Frappez.

SPHINX COCKTAIL

60% gin
20% regular vermouth
20% dry vermouth

Thin slice lemon peel on top

STANTON COCKTAIL

2 dashes benedictine
50% gin
50% dry vermouth

Fill glass with ice. Stir, strain, and serve.

STAR COCKTAIL

3 dashes Peychaud's bitters
50% regular vermouth
50% applejack
Fill glass with ice. Stir, strain, and serve.

STORY COCKTAIL

50% Boonekamp bitters
50% brandy
Frappez, strain, and serve.

STRAWBERRY COCKTAIL

2 dashes orange bitters
25% strawberry syrup, or juice of 3 strawberries
1 dash maraschino
75% cognac
Shake.

SUNSHINE COCKTAIL

Juice of ½ a lime
25% dry vermouth
75% gin
½ teaspoonful grenadine syrup
White of an egg
Frappez. Serve in a claret glass.

SWAN COCKTAIL

Juice of ½ an orange
100% absinthe
Shake, strain, and serve.

TANGO COCKTAIL

40% regular vermouth
60% gin
½ teaspoonful brandy
Shake well, strain, and serve.

TAXI COCKTAIL

50% dry vermouth
50% gin
2 teaspoonfuls lime juice
2 teaspoonfuls absinthe
Frappez.

TIPTOP COCKTAIL

100% dry vermouth
4 dashes benedictine
1 dash angostura bitters
3 dashes orange bitters
Shake.

TREASURER COCKTAIL

75% gin
25% dry vermouth
Twist of orange peel
Fill glass with broken ice. Stir, strain, and serve.

TRILBY COCKTAIL

(*Use mixing glass half full of ice*)

1 dash orange bitters
1 dash angostura bitters
50% gin
50% regular vermouth
Stir well, strain into cocktail glass, add cherry, and float crème Yvette on top.

TROWBRIDGE COCKTAIL

(*In whisky glass*)

1 dash orange bitters
50% regular vermouth
50% dry gin
Twist piece of orange peel and serve.

TUCKER COCKTAIL

(*Use whisky glass, twist of lemon peel in glass*)

1 dash angostura bitters
25% dry vermouth
75% Bourbon whisky
One piece of ice in glass. Stir and serve.

TULANE COCKTAIL

50% regular vermouth
50% gin
1 teaspoonful strawberry brandy
Shake with fine ice. Strain and serve.

TURF COCKTAIL

(*Use mixing glass half full of ice*)

2 dashes absinthe
2 dashes maraschino
2 dashes orange bitters
1 dash bitters
50% regular vermouth
50% dry gin
Stir well, strain into a cocktail glass, put in an olive, and serve.

TURF CLUB COCKTAIL

50% gin
50% regular vermouth
Strain and serve.

TURN COCKTAIL

4 dashes Boker's bitters
100% sloe gin
Fill glass with cracked ice. Stir, strain, and serve.

TUSSETTO COCKTAIL

40% sherry wine
60% dry gin
2 dashes orange bitters
Stir.

TUXEDO COCKTAIL

(*Use mixing glass half full of ice*)

1 dash maraschino
1 dash absinthe
3 dashes angostura bitters
50% dry vermouth
50% gin
Stir well, strain into cocktail glass, add a cherry, and serve.

TWO-SPOT COCKTAIL

50% French brandy
50% brown curaçao
Shake. Strain into a cocktail glass. Twist a piece of lemon peel on top.

U. C. COCKTAIL

50% dry vermouth
50% dry gin
1 dash absinthe
Shake.

UNION LEAGUE COCKTAIL

1 dash orange bitters
40% port wine
60% gin
Stir well.

VAN LEE COCKTAIL

50% dry gin
40% Dubonnet
10% Scotch whisky
Fill glass with broken ice. Stir, strain, and serve.

VAN WYCK COCKTAIL

50% sloe gin
50% gin
2 dashes orange bitters
Shake well.

VAN ZANDT COCKTAIL

1 dash apricot brandy
50% dry vermouth
50% gin
Fill glass with ice. Shake, strain, and serve.

VERMOUTH COCKTAIL

1 dash Boker's bitters
100% regular vermouth
1 dash maraschino
Fill glass with ice. Frappez, strain, and serve.

VIENNA COCKTAIL

50% regular vermouth
50% dry vermouth
1 dash absinthe
Frappez.

VIRGIN COCKTAIL

(*Use mixing glass half full of ice*)

3 dashes angostura bitters
2 dashes raspberry syrup
50% vermouth
50% gin
Stir well, strain into cocktail glass, and serve.

WALDORF COCKTAIL

Juice of half a lemon or half a lime
50% gin
50% Swedish punch
Shake well, and strain into cocktail glass.

WALDORF SPECIAL COCKTAIL

Juice of one lime
100% apricot brandy
Shake thoroughly, and serve in cocktail glass.

WALDORF QUEEN COCKTAIL

2 slices pineapple mulled
50% dry gin
25% dry vermouth
25% regular vermouth
Small piece of orange
Frappez well. Strain into cocktail glass and serve.

WARD EIGHT COCKTAIL

1 teaspoonful grenadine
Juice of half an orange
Juice of half a lemon
75% rye
Shake well, and strain into cocktail glass.

WASHINGTON COCKTAIL

1 dash angostura bitters
1 dash curaçao
90% dry vermouth
10% brandy
Fill glass with broken ice. Stir, strain, and serve.

WATKINS COCKTAIL

(*Use mixing glass*)

1 slice of pineapple
1 slice of orange
50% dry gin
25% dry vermouth
25% regular vermouth
Fill glass with cracked ice. Shake, strain, and serve.

WAXEN COCKTAIL

25% regular vermouth
25% apple brandy
25% yellow chartreuse
25% Tom gin

WEBSTER COCKTAIL

Juice of half a lime
50% apricot brandy
30% dry vermouth
50% gin
Shake well, and strain into cocktail glass.

WEDDING COCKTAIL

6 dashes orange curaçao
Juice of half an orange
50% dry gin
25% regular vermouth
25% dry vermouth
Fill glass with cracked ice, shake, strain, and serve.

WEST INDIA COCKTAIL

2 dashes angostura bitters
100% dry vermouth
2 lemon peels
Shake.

WHISKY COCKTAIL

1 dash angostura bitters
1 dash orange curaçao
100% whisky
Fill glass with ice. Stir, strain, and serve.

WHITE ELEPHANT COCKTAIL

40% regular vermouth
60% gin
White of egg
Shake well, with chipped ice, strain, and serve.

WHITE LION COCKTAIL

1 teaspoonful of sugar
50% lemon juice
3 dashes angostura bitters
3 dashes raspberry syrup
50% rum
Shake well.

WHITE RAT COCKTAIL

75% absinthe
25% anisette
Shake well and strain.

WILLIAMS COCKTAIL

Juice of half an orange
75% gin
25% regular vermouth
Fill glass with broken ice, shake, strain, and serve.

WONDER COCKTAIL

40% regular vermouth
60% gin
1 piece of pineapple
Frappez.

YALE COCKTAIL

1 dash orange bitters
1 dash absinthe
100% gin
1 lemon peel
Shake.

YANKEE PRINCE COCKTAIL

1 teaspoonful orange juice
25% Grand Marnier
75% gin
1 filbert nut
Frappez.

YORK COCKTAIL

100% regular vermouth
Juice of half a lime in glass, drop peel in glass. Fill glass with cracked ice. Shake, strain, and serve.

ZAZA COCKTAIL

50% gin
50% Dubonnet
Fill glass with ice. Stir with spoon, strain, and serve.

ZAZARAC COCKTAIL

(*Set old-fashioned glass in ice for three minutes. Dip rim of glass in sugar.*)

1 dash absinthe
100% Bourbon whisky
¼ loaf of sugar
1 dash Peychaud's bitters
1 dash angostura bitters
Piece of broken ice in glass
Stir, strain, and serve.

COLLINS

JOHN COLLINS

(*Use large glass*)

1 tablespoonful of sugar
Juice of a lemon
Juice of half a lime
3 lumps of ice
100% Holland gin
1 bottle of club soda
Stir up well, remove the ice, and serve.

Brandy Collins, Bourbon Collins, Irish Collins, Rum Collins, Rye Collins, Scotch Collins, Tom Collins, same as John Collins, except use:

Brandy for Brandy Collins, Bourbon whisky for Bourbon Collins, Irish whisky for Irish Collins, Rum for Rum Collins, Rye whisky for Rye Collins, Scotch whisky for Scotch Collins, Tom gin for Tom Collins.

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Coolers

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(*Serve in tall glasses*)

ARDSLEY COOLER

Large piece of ice
Large spray of mint
100% dry gin
1 bottle of ginger ale
Drink with nose to mint.

AUTOMOBILE COOLER

100% dry gin
1 pint ginger ale
1 bunch of mint
1 large piece of ice

BILLY TAYLOR COOLER

100% dry gin
Juice of half a lime
1 pint of club soda
1 cube of ice

BLACKSTONE COOLER

1 lemon rind
100% Jamaica rum
1 pint imported soda

BOSTON COOLER

Peel lemon in a long string. Fill with cracked ice. Add one bottle of sarsarparilla and serve.

BULLDOG COOLER

(*Serve in a Collins glass*)

Juice of half an orange
100% gin
1 pint of imported ginger ale
1 lump of ice

BULL PUP COOLER

(*Serve in a Collins glass*)

Juice of half a lemon
100% gin
1 pint of ginger ale
1 lump of cube ice

COUNTRY CLUB COOLER

50% grenadine syrup
50% dry vermouth
1 pint of club soda
1 lump of cube ice

DUNHAM COOLER

(*Use large glass*)

Peel of orange (in one long string). Place in glass.
½ glass of fine ice
Juice of one orange
100% rye whisky
1 bottle of ginger ale
Stir slowly and serve.

DURKEE COOLER

1 lemon mulled
1 teaspoonful of powdered sugar
100% Jamaica rum
1 pint of club soda

EVANS' COOLER

(*Use large thin glass*)

Wineglassful of claret
Bottle of ginger ale

FLORADORA COOLER

Juice of half a lime
25% raspberry
75% dry gin
1 lump of cube ice
1 pint ginger ale

FLORADORA COOLER (IMPERIAL STYLE)

Juice of half a lime
100% brandy
1 pint of ginger ale

FOLIES BERGÈRE COOLER

Put a good-sized drink of rum in a large glass with about six strawberries crushed with mint leaves. Add the juice of an orange, the juice of two limes, and other fruit to taste. Fill with plain soda. Iced.

GINGER ALE COOLER

1 lemon rind in a spiral shaped piece. Place a round piece of ice inside of the rind, and add a pint of imported ginger ale.

GRAPE JUICE COOLER

1 lemon rind
½ split of white or red grape juice
1 lump of ice
1 pint of soda

HAWAII COOLER

Rind and juice of one orange
100% rye
1 pint of ginger ale

HILLY CROFT COOLER

1 lemon rind
1 lump of ice
100% Tom gin
1 pint of ginger ale

IRISH WHISKY COOLER

1 lemon rind
100% Irish whisky
1 pint club soda
1 dash angostura bitters

KHATURA COOLER

25% dry vermouth
25% regular vermouth
50% gin
2 dashes angostura bitters
1 pint club soda

MINT COOLER

1 bunch of fresh mint. Crush lightly.
1 lump of ice
1 pint of ginger ale

MORAINE COOLER

2 jiggers of Rhine wine
½ lemon mulled
1 lemon rind
1 lump of ice
25% curaçao
1 pint of club soda

NARRAGANSETT COOLER

1 rind and juice of an orange
100% Bourbon whisky
1 pint ginger ale

ORANGE BLOSSOM COOLER

Juice of half an orange
100% gin
1 small teaspoonful of sugar

Collins glass. Fine ice. Dress with fruit. Fill glass with seltzer.

REMSEN COOLER

1 lemon rind
100% gin
1 pint club soda

ROBERT E. LEE COOLER

1 dash absinthe
Juice of half a lime
100% Scotch whisky
1 pint ginger ale

ROCKY MOUNTAIN COOLER

1 egg
1 teaspoonful of sugar
Juice of one lemon

Fill glass with cider. Grate a little nutmeg on top.

SABBATH COOLER

50% brandy
50% regular vermouth
Juice of half a lime
1 pint of club soda, with two or three sprigs of mint on top.

SARSAPARILLA COOLER

3 or 4 round slices of lime
Juice of half a lime
1 large piece of ice
1 pint of sarsaparilla

SCOTCH COOLER

1 lemon rind
3 large lumps of ice in Collins glass
100% Scotch whisky
1 pint soda.

SEASIDE COOLER

Juice of one lime
100% grenadine syrup
1 pint club soda

TERMINAL COOLER

Large piece of ice in glass
Orange peel in a long string
Juice of half an orange
100% Dubonnet
2 dashes curaçao
One bottle of ginger ale
Serve with straws.

WHITE COOLER

Juice of half an orange
50% Scotch whisky
1 dash angostura bitters
1 bottle of ginger ale
Serve in Collins glass.

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Cups

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ADALOR CUP

1 fresh peach perforated with fork
1 pint of champagne

ALE CUP

1 bottle of Bass ale
1 gill of water
1 glass of sherry
Juice of 2 lemons and the fine rind of one
1 tablespoonful of castor sugar
A few leaves of fresh mint
A pinch of grated nutmeg
Crushed ice

Remove the lemon rind well in thin fine strips, put them into a jug, add the sherry, water, lemon juice, sugar, mint, and nutmeg. Cover and let the liquid stand for twenty minutes. Strain into a glass jug. Add a few pieces of ice and the ale; then serve.

BISHOP'S CUP

(*Use glass pitcher*)

50% lemon juice
100% plain syrup
100% Jamaica rum
1 pint of claret or red burgundy
Dress with fruit and mint.

BULL'S-EYE CUP

1 pint of sparkling cider
1 pint of ginger ale
100% brandy

BURGUNDY CUP

(*Use large glass pitcher*)

1 pony brandy
1 pony brown curaçao
1 pony maraschino
1 quart burgundy
1 pint sparkling water
1 long cube of ice
Stir well and decorate with:
1 lemon sliced
1 orange sliced
5 or 6 pieces of pineapple
Maraschino cherries and a small bunch of green mint on top.

CHAMPAGNE CUP

1 quart champagne
1 pony of brandy
1 pony of curaçao
1 pony maraschino
1 sliced orange
Place large piece of ice in punch-bowl
1 bottle of club soda or siphon
Stir well together, add mint, and serve.

CIDER CUP

1 quart cider
1 pony of brandy
1 pony of curaçao
1 pony of maraschino

1 sliced orange
1 sliced lemon
1 bottle of club soda or siphon

Place large piece of ice in punch-bowl, stir well together, add mint, and serve.

CLARET CUP

1 quart of claret
1 tablespoonful of sugar
1 pony of brandy
1 pony of curaçao
1 pony of maraschino
1 pony of Jamaica rum
1 sliced orange
1 sliced lemon
1 bottle of club soda or siphon

Place large piece of ice in punch-bowl. Stir well together, and add mint.

GINGER ALE CUP (WITH LIQUOR)

(*For about six people. Glass pitcher or bowl*)

100% cognac
50% maraschino
1 dash benedictine
3 pints ginger ale
1 long cube of ice
4 or 5 pieces of sliced orange
4 or 5 pieces of sliced pineapple
4 or 5 pieces of sliced lemon
1 dash lemon juice
1 bunch of mint

Stir well and put a little powdered sugar on top. Serve in thin glasses.

GINGER ALE CUP (WITHOUT LIQUOR)

(For party of six people. Glass pitcher)

Juice of 3 lemons
Juice of 3 oranges
100% grenadine syrup
Sugar to taste

Frappez, and strain into pitcher.

Add one quart of ginger ale. 1 long cube of ice. Dress with fruit in season, and put a bunch of mint on top. Serve in Delmonico glasses.

GRAPE JUICE CUP (WITH LIQUOR)

(For six people. Use glass pitcher)

1 pony brandy
1 pony maraschino
1 pony yellow chartreuse
1 dash grenadine syrup
Juice of half a lemon
1 long cube of ice
1 quart grape juice
1 pint White Rock

Dress with fruit and mint.

GRAPE JUICE CUP (WITHOUT LIQUOR)

Juice of 2 lemons
Juice of 2 oranges
Tablespoonful grenadine syrup

Frappez, and strain into glass pitcher.

1 long cube of ice
1 quart of white or red grape juice
1 pint White Rock

Sugar to taste. Dress with fruit and mint. Stir well with long spoon.

LORD LATOUNNE CUP

(Use glass pitcher)

1 lemon rind, cut thin
100% sherry
1 sprig of mint
½ dozen maraschino cherries
1 quart of claret
1 pint White Rock

Stir well and serve in Delmonico glass.

MOSELLE CUP

1 quart Moselle
1 pony of brandy
1 pony of curaçao
1 pony of maraschino
1 sliced orange
1 sliced lemon
1 bottle of club soda or siphon

Place large piece of ice in punch-bowl. Stir well together, add mint, and serve.

RHINE WINE CUP

1 quart of Rhine wine
1 pony of brandy
1 pony of curaçao
1 pony of maraschino
1 sliced orange
1 sliced lemon
1 bottle of club soda or siphon

Place large piece of ice in punch-bowl. Stir well together, add mint, and serve.

SAUTERNE CUP

1 quart of sauterne
1 pony of brandy

1 pony of curaçao
1 pony of maraschino
1 sliced orange
1 sliced lemon
1 bottle of club soda or siphon

Place large piece of ice in punch-bowl. Stir well together, add mint.

SAUTERNE CUP (SOUTHERN STYLE)

(Use large glass pitcher)

100% lemon juice
50% French brandy
50% curaçao
50% benedictine
1 long, large cube of ice
1 quart sauternes
½ lemon sliced
1 orange sliced
4 or 5 slices of pineapple
Maraschino cherries
1 pint White Rock

Stir well and put one bunch of green mint on top. Serve in Delmonico glasses.

TURK'S NECK CUP

1 pint of champagne
1 pint of French claret
1 long cube of ice. Dress with fruit and mint.

VELVET CUP

(Use glass pitcher)

1 pint champagne
1 pint stout
1 long cube of ice

(Dark beer may be used in place of stout if preferred.)

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Daisies

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BRANDY DAISY

Juice of half a lemon
Juice of half an orange
Juice of half a lime
10% raspberry syrup
100% brandy
1 lump of ice
Fill with fizz water and serve.

BYRRH WINE DAISY

Juice of ¼ of an orange
Juice of ½ a lemon
10% raspberry syrup
90% Byrrh wine
Fill glass with broken ice. Shake and strain. Fill glass with fizz water.

CHOCOLATE DAISY

Juice of 1 lime
35% brandy
35% port
30% raspberry syrup
Serve in goblet, with fine ice. Fruit.

GIN DAISY

Juice of half a lime
Juice of half a lemon
Juice of half an orange
100% gin
10% raspberry syrup

Fill glass with fine ice. Shake with shaker, strain into glass, fill with siphon, and serve.

GINGER DAISY

Juice of half a lime
½ teaspoonful of sugar
50% dry gin
50% brandy

Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

HIGHLAND DAISY

Juice of half a lemon
Juice of half a lime
Juice of half an orange
100% Scotch whisky
Syrup

Serve in goblet with fine ice. Decorate with fruit.

JUNE DAISY

(Large glass)

10 dashes raspberry syrup
Juice of half a lemon
Juice of half an orange
Juice of half a lime
100% dry gin

Fill glass with fine ice. Shake well together. Fill glass with ginger ale. Stir with spoon carefully, and serve.

RITZ DAISY

100% Ritz
6 dashes raspberry syrup
Juice of 1 lime
Juice of half an orange
Juice of half a lemon

Fill with cracked ice, shake well, and strain. Fill with fizz water and serve.

RUM DAISY

1 teaspoonful sugar
1 teaspoonful raspberry syrup
Juice of half an orange
Juice of half a lime
Juice of half a lemon
75% rum

Fill glass with cracked ice. Shake and strain, fill glass with fizz water, and serve.

STAR DAISY

Juice of half a lime
35% dry gin
35% applejack
30% grenadine syrup

Serve in goblet, with fine ice. Fruits.

WHISKY DAISY

1 teaspoonful of sugar
Juice of half an orange
Juice of half a lemon
Juice of half a lime
25% raspberry syrup
75% whisky

Fill glass with cracked ice. Shake and strain, fill glass with fizz water, and serve.

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Egg Noggs

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BALTIMORE EGG NOGG

Yolk of an egg
1 tablespoonful of sugar
Add a little nutmeg and beat to a cream.
50% brandy
25% Madeira wine
3 lumps of cracked ice
25% of Jamaica rum

Fill glass with milk, shake well, strain into a large glass, and serve.

BOWL OF EGG NOGG

(for parties)

1 pound of sugar
10 eggs. Yolks should be separated. Beat yolks with sugar until dissolved.
Pour into one pint of brandy.
1 wineglass of Jamaica rum
3 quarts of rich milk

Mix ingredients well with a ladle and stir continually while pouring in milk, to prevent from curdling. Then beat whites of eggs and put them on top of mixture.

BRANDY EGG NOGG

1 egg
100% brandy
1 dash Jamaica rum

1 spoonful of sugar
1 glass of milk
Shake and strain. Dash of nutmeg on top.

HOT EGG NOGG

1 tablespoonful of sugar
1 fresh egg
100% brandy
Fill glass with hot milk. Shake thoroughly with shaker, strain, grate nutmeg on top, and serve.

IMPERIAL EGG NOGG

1 teaspoonful of sugar
1 fresh egg
90% brandy
10% Jamaica rum
Fill glass with milk. Shake well, strain, grate nutmeg on top, and serve.

RUM EGG NOGG

100% Jamaica rum
1 teaspoonful of sugar
1 egg
1 glass of milk
Shake, and strain. Dash of nutmeg on top.

WHISKY EGG NOGG

100% Bourbon whisky
1 dash Jamaica rum
1 egg
1 teaspoonful of sugar
1 glass of milk
Shake and strain. Dash of nutmeg on top.

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Fizzes

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AMER PICON POUFFLE FIZZ

100% Amer Picon
1 pony grenadine syrup
1 white of egg
Shake, strain, and fill glass with siphon.

ANGOSTURA FIZZ

(*Bar glass*)

Tablespoonful powdered sugar
Juice of half a lemon
Broken ice
½ pony of bitters
White of an egg
Tablespoonful of cream
Shake well with shaker, strain, and serve.

BAYARD FIZZ

Juice of 1½ lemons
1 teaspoonful of sugar
100% dry gin
1 dash of maraschino
1 dash of raspberry syrup
Shake, strain, and fill glass with siphon.

BIRD OF PARADISE FIZZ

Same as Silver Fizz.
Add 1 dash of raspberry syrup.

BISMARCK FIZZ

Juice of half a lemon
1 teaspoonful of sugar
1 egg
100% sloe gin
Shake, fill glass with siphon, and serve.

BRANDY FIZZ

1 teaspoonful of sugar
Juice of one lemon
100% brandy
Fill glass with ice. Shake well with shaker, strain into glass, fill with seltzer, and serve.

CANADIAN FIZZ

½ teaspoonful of sugar
100% gin
Juice of one lime
1 fresh egg
Fill glass with fine ice. Shake well with shaker, strain, fill with fizz water, and serve.

CHICAGO FIZZ

Juice of half a lemon
1 teaspoonful of sugar
50% Jamaica rum
50% port wine
White of one egg
Shake, strain, and fill glass with siphon.

CLARET FIZZ

Juice of half a lemon
1 teaspoonful of sugar
1 glass of claret
Shake and strain. Fill glass with fizz water and serve.

DAISY FIZZ

Juice of half a lemon
Juice of half a lime
25% of orange juice
100% brandy

Shake, strain, fill glass with fizz water and serve.

DIAMOND FIZZ

Same as a Gin Fizz.

Fill glass with champagne.

ELSIE FERGUSON FIZZ

Half a lemon crushed
2 strawberries crushed
100% dry gin
2 teaspoonfuls of grenadine syrup
10 dashes of cream

Shake, strain into fizz glass, and fill with siphon.

GALVEZ FIZZ

Juice of one lemon
1 teaspoonful of sugar
4 dashes of raspberry syrup
100% dry gin
White of one egg
1 dash of orange-flower water
100% cream

Shake very well, strain into lemonade glass, and fill with siphon.

GIN FIZZ

1 teaspoonful of sugar
Juice of one lemon
1 dash of cream
100% dry gin

Fill glass with fine ice. Shake, strain, fill glass with fizz water, and serve.

GOLDEN FIZZ

¾ tablespoonful of sugar
Juice of one lemon
100% dry gin
Yolk of one egg
¾ glass of fine shaved ice

Shake well in shaker, fill glass with fizz water, mix well with spoon, and serve.

GRENADINE GIN FIZZ

Juice of half a lemon
25% grenadine syrup
100% Tom gin

Shake well, strain into fizz glass, and fill with siphon.

HOLLAND GIN FIZZ

Juice of half a lemon
1 teaspoonful of sugar
100% Holland gin
1 dash white crème de menthe

Shake well and strain into fizz glass. Fill glass with siphon.

IRISH WHISKY FIZZ

Juice of half a lemon
1 teaspoonful of sugar
100% Irish whisky

Shake well and strain into fizz glass. Fill glass with siphon.

JAP FIZZ

Juice of half a lemon
1 teaspoonful of sugar
White of one egg
50% port wine
50% rye whisky

Shake well, strain into fizz glass. Fill with siphon.

KING COLE FIZZ

Gin Fizz with grenadine syrup. Frappez.

LALLA ROOKH FIZZ

Juice of half a lime
1 teaspoonful of sugar
35% vanilla
35% brandy
30% Jamaica rum
1 teaspoonful of cream
Shake, strain, and fill with siphon.

MERRY WIDOW FIZZ

Juice of half a lemon
Juice of half an orange
1 teaspoonful of sugar
100% Dubonnet
White of one egg
Shake well, strain into lemonade glass, fill with fizz water, and serve.

MORNING GLORY FIZZ

Juice of one lime
Juice of half a lemon
1 teaspoonful of sugar
White of one egg
100% Scotch whisky
½ glass of cracked ice
Shake well with shaker, strain, and fill glass with fizz water.

NEW ORLEANS FIZZ

½ teaspoonful of powdered sugar
Juice of half a lime
Juice of half an orange
Juice of half a lemon

Orange flower
White of an egg
75% gin
1 teaspoonful of cream

Fill glass with broken ice, shake for five minutes, strain, and serve.

REMUS FIZZ

Juice of half a lemon
1 dash grenadine syrup
1 dash of lime juice
1 teaspoonful of sugar
100% dry gin
50% fresh cream

Shake very well. Strain into lemonade glass, and fill with fizz water.

RITZ FIZZ

Juice of one lemon
1 teaspoonful of sugar
100% Ritz

Fill glass with ice, shake well, and strain into highball glass. Fill with carbonic.

ROYAL FIZZ

1 teaspoonful of sugar
Juice of a lemon
100% dry gin
1 egg

Fill glass with cracked ice. Shake well, strain, fill with fizz water, and serve with straws.

RUEBLI FIZZ

Juice of half a lemon
Juice of half an orange
50% grenadine syrup
100% Rhine wine

Shake, strain, fill glass with siphon.

ST. CROIX FIZZ

1 teaspoonful of sugar
Juice of a lemon
100% of St. Croix rum

Fill glass with broken ice. Shake and strain. Fill glass with fizz water and serve.

SCOTCH WHISKY FIZZ

Juice of a small lemon
1 teaspoonful sugar
100% Scotch whisky

Shake, strain into glass, and fill with siphon.

SILVER FIZZ

Juice of one lemon
1 spoonful of sugar
White of an egg
50% dry gin

Fill glass with cracked ice, shake, strain, and fill with fizz water.

SLOE GIN FIZZ

Same as Gin Fizz, but substitute sloe gin for dry gin.

SNOWBALL FIZZ

100% grapefruit juice
50% gin
50% Rhine wine
2 dashes orange-flower water
1 white of egg
1 teaspoonful of sugar

Shake very well and strain.

STRAWBERRY FIZZ

Juice of half a lemon
1 spoonful of sugar
½ dozen strawberries
100% gin
Shake, strain, and fizz with siphon.

TOM FIZZ

Same as Gin Fizz, but substitute Tom gin for dry gin.

VIOLET FIZZ

Juice of half a lemon
1 teaspoonful of sugar
75% dry gin
25% crème de violet
Frappez, strain, and fizz with siphon.

WALDORF FIZZ (WITHOUT LIQUOR)

Juice of an orange
Juice of a lemon
1 egg
100% Bourbon
1 teaspoonful of sugar
Shake, strain, and fill glass with siphon.

WHISKY FIZZ

Juice of half a lemon
1 teaspoonful of sugar
100% rye or Bourbon whisky
Shake, strain, and fill glass with fizz water.

WHISKY GRENADINE FIZZ

Juice of half a lemon
40% grenadine syrup
60% rye or Bourbon whisky
Shake well, strain into fizz glass, and fill with siphon.

★ ★ ★ ★ ★ ★ ★ ★ ★

Flips

★ ★ ★ ★ ★ ★ ★ ★ ★

BRANDY FLIP

1 teaspoonful of sugar
1 fresh egg
100% brandy
½ glass cracked ice

Shake well with shaker and strain; grate a little nutmeg on top.

BUSSE FLIP

100% sloe gin
1 yolk of egg
2 dashes of apricot brandy
½ teaspoonful of sugar

Shake well with fine ice. Strain into claret glass.

CHOCOLATE FLIP

50% cognac
50% sloe gin
1 yolk of egg
1 teaspoonful of sugar

Shake well with fine ice, strain, grate nutmeg on top, and serve.

COFFEE FLIP

50% brandy
50% port
1 egg
1 teaspoonful of sugar

Shake well with ice. Grate nutmeg on top and serve.

CREAM FLIP

1 egg
½ wineglass of cream
1 dash curaçao
Shake well with fine ice. Grate nutmeg on top and serve.

EGG FLIP

1 egg
1 teaspoonful of sugar
1 teaspoonfuul of maraschino
Fresh milk
Shake. Grate nutmeg on top and serve.

GIN FLIP

100% dry gin
1 egg
1 teaspoonful sugar
Shake well, strain, and serve.

GLASGOW FLIP

25% raspberry syrup
1 fresh egg
Juice of one lemon
1 lump of ice
Fill glass with ginger ale. Stir and serve.

PORT WINE FLIP

1 teaspoonful of sugar
1 egg
100% port wine
Fill glass with cracked ice. Shake well with shaker and strain. Grate a little nutmeg on top.

REVIVER FLIP

75% sloe gin
25% curaçao
1 egg
Shake well. Grated nutmeg on top.

RUM FLIP

100% Jamaica rum
1 egg
1 teaspoonful of sugar
Shake well and strain. Grated nutmeg on top.

SHERRY FLIP

2 teaspoonfuls of powdered sugar
100% sherry wine
1 fresh egg
½ glass of cracked ice
Shake well together, strain, and serve. Nutmeg if desired.

WHISKY FLIP

1 teaspoonful of sugar
1 egg
Fill glass with cracked ice
100% rye whisky
Shake and strain. Grate a little nutmeg on top and serve.

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Frappés

★ ★ ★ ★ ★ ★ ★ ★ ★

ABSINTHE FRAPPÉ

90% absinthe
10% anisette
Fill glass with fine ice, shake, strain, and fill with fizz water.

CHAMPAGNE FRAPPÉ

Place a bottle of champagne in a champagne cooler, fill with shaved ice and salt. Turn the bottle for twenty minutes, until the wine becomes almost frozen.

FRAPPÉS ASSORTED

Fill cocktail glass with fine shaved ice and fill with any cordial that customer may ask for, as:

Anisette frappé
Benedictine frappé
Chartreuse frappé
Crème de menthe frappé
Curaçao frappé

VERMOUTH FRAPPÉ

1 dash bitters
100% regular vermouth
Fill glass with ice. Frappez, strain, and serve.

★ ★ ★ ★ ★ ★ ★ ★ ★

Highballs

★ ★ ★ ★ ★ ★ ★ ★ ★

AMER PICON HIGHBALL

(*Use large glass*)

One piece of ice in glass
75% Amer Picon
25% grenadine
Fill glass with fizz water, stir with spoon, and serve.

BACARDI HIGHBALL

100% Bacardi
1 piece of ice
Fill glass with fizz water.

B. B. HIGHBALL

Juice of half an orange
100% Scotch whisky
1 piece of ice in glass
Fill glass with ginger ale and serve.

BERMUDA HIGHBALL

40% brandy
40% dry gin
20% dry vermouth
1 lump of ice
Fill with siphon.

BOURBON HIGHBALL

100% Bourbon
1 lump ice
Fill with siphon.

BRANDY HIGHBALL

100% brandy
1 lump ice
Fill with siphon.

CASCADE HIGHBALL

50% regular vermouth
50% crème de Cassis
1 lump of ice
Fill with siphon.

CRÈME DE MENTHE HIGHBALL

1 piece of ice in glass
100% crème de menthe
Fill glass with fizz water.

GIN HIGHBALL

1 piece of ice in glass
100% dry gin
Fill glass with fizz water, stir, and serve.

GRENADINE HIGHBALL

1 piece of ice in glass
100% grenadine syrup
Fill glass with fizz water and serve.

IRISH ROSE HIGHBALL

75% Irish whisky
25% grenadine syrup
1 lump of ice
Fill with siphon. Stir.

PALL MALL HIGHBALL

35% brandy
25% regular vermouth
30% dry gin
1 lump of ice
Fill with siphon.

POMPIER HIGHBALL

50% dry vermouth
50% crème de Cassis
1 lump of ice
Fill with siphon.

POPE HIGHBALL

1 piece of ice in highball glass
100% sloe gin
Fill glass with ginger ale, stir, and serve.

QUEEN'S HIGHBALL

100% Amer Picon
1 pony grenadine
1 clear piece of ice in glass
Fill glass with fizz water.

RITZ HIGHBALL

1 piece of ice in glass
100% Ritz
Fill with carbonic. Stir.

RYE HIGHBALL

1 piece of ice in glass
100% rye whisky
Fill glass with fizz water and serve.

SCOTCH HIGHBALL

1 piece of ice in glass
100% Scotch whisky
Fill glass with fizz water and serve.

SLOE GIN HIGHBALL

1 piece of ice in glass
Juice of half a lime. Drop squeezed lime in glass.
100% sloe gin
Fill glass with fizz water and serve.

VERMOUTH HIGHBALL

1 piece of ice in glass
100% regular vermouth
Fill glass with fizz water and serve.

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Juleps

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BRANDY JULEP

½ teaspoonful of sugar. Add a little water to dissolve sugar.
4 sprigs of mint
100% brandy
1 dash of Jamaica rum

Fill glass with ice. Trim with fruits in season and serve with straws.

CHAMPAGNE JULEP

1 lump of sugar
1 sprig of mint

Fill glass with champagne. Ornament with fruits in season.

GIN JULEP

½ tablespoonful of sugar
3 sprigs of mint
½ glass fine ice
100% gin

Stir well, trim with fruits in season, and serve.

GRAPE JUICE JULEP

1 teaspoonful syrup
½ split of grape juice

Stir. Place 3 sprigs of mint on top. Serve with straws.

KENTUCKY MINT JULEP

2 teaspoonfuls syrup
100% Bourbon whisky in glass filled with crushed ice

Stir gently; then take ice-pick and from a big piece of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice large bunch of mint on top and serve with straws.

MINT JULEP

(*Large glass*)

1 teaspoonful of sugar
Add enough water to dissolve sugar.
3 sprigs of fresh mint. Press until essence is extracted.
½ glass of ice
100% rye whisky

Place four sprigs of fresh mint on top, trim with fruit in season, add 2 dashes Jamaica rum, and serve with straws.

PINEAPPLE JULEP

Juice of one orange
25% raspberry syrup
25% maraschino
25% gin
25% Moselle
1 sliced pineapple

Ice, and serve with straws.

WHISKY JULEP

1 tablespoonful of sugar
Squirt of Seltzer
3 sprigs of fresh mint. Press until essence is extracted.
Fill glass with cracked ice.
100% rye whisky

Stir well with spoon, dress with fruits in season, sprinkle a little sugar on top, and a dash of Jamaica rum. Serve with straws.

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Lemonades

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ANGOSTURA LEMONADE

Add a teaspoonful of angostura bitters to each glass of lemonade.

APOLLINARIS LEMONADE

(*Use large glass*)

1 tablespoonful of powdered sugar
3 lumps of cracked ice
Juice of one lemon
1 pint of Apollinaris water
Serve with straws.

CLARET LEMONADE

2 tablespoonfuls of sugar
Juice of one lemon
½ glass of cracked ice
¾ glass of water
Shake well, dress with fruits in season, fill with claret, pouring slowly, so that it floats on top. Serve with straw.

CLUB SODA LEMONADE

1 tablespoonful of sugar
Juice of one lemon
1 split of club soda
Stir. Decorate with fruit.

EGG LEMONADE

(Use large glass, ⅔ full of fine ice)

1 tablespoonful of powdered sugar
Juice of one lemon
1 fresh egg

Fill up glass with water, shake thoroughly, strain into a thin lemonade glass, and serve.

FINE LEMONADE FOR PARTIES

2 pounds of granulated sugar
Grate the rind of 10 lemons over sugar. Rub in with sugar until the oil is absorbed.
Add a gallon of boiling water.

Stir until sugar dissolves. Cool, place large piece of ice in bowl, strain through cloth, ornament with fruits in season.

FRUIT LEMONADE

Plain lemonade.

Add slices pineapple, orange, cherries, and other fruit in season.

HOT LEMONADE

1 tablespoonful of sugar
Juice of one lemon

Fill glass with hot water. Stir well.

ITALIAN WINE LEMONADE

2 teaspoonfuls of fine sugar
Little water to dissolve
4 dashes of raspberry syrup
Juice of one lemon
½ glass of cracked ice
100% Marsala wine

Fill with water, stir, and trim with fruits in season. Serve with straws.

PLAIN LEMONADE

2 teaspoonfuls of sugar
Juice of one lemon
½ glass of ice

Shake well and fill glass with water, strain, trim with fruits in season. Serve with straws.

SELTZER LEMONADE

(Use large glass)

2 tablespoonfuls of sugar
Juice of 2 lemons
4 or 5 small lumps of broken ice

Fill up the glass with siphon seltzer. Stir up well with a spoon and serve.

SODA LEMONADE

2 teaspoonfuls of sugar
Juice of one lemon
1 lump of ice
1 bottle of club or lemon soda

Ornament with fruits in season and serve with straws.

WHISKY LEMONADE

Plain lemonade
Float 100% whisky on top.
Fruit.

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Miscellaneous

★ ★ ★ ★ ★ ★ ★ ★ ★

ABSINTHE
(*American style*)

¾ glass of fine ice
10% absinthe
Wineglassful of water

Shake the ingredients until the outside of the shaker is covered with ice. Strain into glass and serve.

ABSINTHE DRIP

1 pony of absinthe

Fill the bowl of the absinthe glass (which has a hole in the center) with fine ice, and the balance with water. Then elevate the bowl and let contents drip into the glass containing the absinthe until the color shows a sufficiency. Pour into a thin bar glass.

AMER PICON POUFFLE

75% Amer Picon
25% grenadine syrup
White of one egg

Shake, strain, and fill glass with siphon.

AMMONIA AND SELTZER

About ten drops of aromatic spirits of ammonia.

Put into small glass of seltzer. Stir well.

ANGEL BLUSH

25% maraschino
25% crème Yvette
25% benedictine
25% cream on top

ANGEL DREAM

40% maraschino
40% crème Yvette
20% cream on top

ANGEL KISS

60% benedictine
40% cream on top

ANGOSTURA GINGER ALE

1 glass ginger ale
3 dashes bitters

ANGOSTURA GRAPEFRUIT

Cut the fruit in half. Extract the core or pithy substance in the center with a sharp knife. Insert the knife around the inner edge of the peel and disengage the fruit from the peel without removing the fruit or breaking the peel. Sprinkle plentifully with powdered sugar and dash the opening caused by the removal of the core with angostura bitters. Ice well before serving.

ANGOSTURA PHOSPHATE

(*Use a phosphate glass*)

½ teaspoonful acid phosphate
1 teaspoonful of angostura bitters
2 tablespoonfuls of lemon syrup, or juice of half a lemon well sweetened.
Fill glass with carbonic water.

ANGOSTURA SODA

(Large glass with two or three lumps of ice)

5 or 6 dashes of angostura bitters
1 or 2 slices of orange

Fill up glass with lemon soda and place a teaspoon filled with sugar on top of the glass, to be sweetened as desired.

APPETIZER

4 dashes absinthe
50% dry gin
50% dry or regular vermouth

Use Delmonico glass and add little seltzer. Shake well.

ARF AND ARF

½ glass porter
½ glass ale

ASTRINGENT

75% port wine
25% brandy
3 dashes angostura bitters
4 or 5 dashes strong Jamaica ginger

Stir gently with spoon and serve with a little nutmeg on top.

AVIATOR

25% Dubonnet
25% dry vermouth
25% regular vermouth
25% dry gin

Fill glass with ice, shake, strain, and serve.

BACHELOR DREAM

25% curaçao
25% maraschino
25% crème violet
25% whipped cream on top

BACHELOR'S ROSE

Juice of half a lemon
Juice of half a lime
Juice of half an orange
White of an egg
25% raspberry syrup
75% sloe gin
Fill glass with cracked ice. Shake well and strain.

BALTIMORE BRACER

50% anisette
50% brandy
White of one egg
Shake, and strain into glass. Fill with fizz water and serve.

BEEF TEA

½ teaspoonful of beef extract
Fill glass with hot water. Season with celery salt. Stir well and serve.

BEER SHANDY

½ glass of beer
½ glass of ale

BICARBONATE OF SODA

1 teaspoonful of bicarbonate of soda
½ glass of water
Stir well.

BIG FOUR

33⅓% cherry brandy
33⅓% kirschwasser
33⅓% dry vermouth

BISHOP

1 teaspoonful of sugar
Juice of half a lemon
Juice of half an orange
½ glass of fine ice
Fill glass with burgundy.
Dash of Jamaica rum
Stir well, dress with fruits in season, and serve with straws.

BISSELL SWEEPER

(Lemonade glass)

Whisky Rickey with a split of imported ginger ale. Fill glass with siphon.

BLACK JACK

40% cold coffee
50% brandy
20% kirschwasser
Shake well. Rub edge of glass with lemon rind. Dip in sugar.

BLACK STRIPE

(Use a whisky glass, with enough Jamaica rum to cover bottom of glass.)

1 tablespoonful of New Orleans molasses
Place spoon in glass, hand rum bottle to customer, and allow him to stir and help himself.

BLUE BLAZER

(Use 2 metal mugs or 2 heavy bar glasses)

½ tablespoonful of sugar, dissolved in a little water
100% Scotch or rye whisky
Set the liquid on fire, and while blazing pour three or four times from one glass to the other. This will look like a stream of fire. Twist a piece of lemon peel on top, with a little grated nutmeg.

BRADLEY MARTIN

Iced crème de menthe, with 20% curaçao on top.

BRAIN DUSTER

40% brandy
40% Dubonnet
20% dry vermouth
Shake, and strain into Delmonico glass.

BRANDY AND GINGER ALE

1 lump of ice
100% brandy
Bottle of ginger ale
Mix with spoon. Care should be taken that the ale does not foam over the top.

BRANDY AND SODA

3 lumps of broken ice
100% brandy
Bottle of plain soda water
Stir well with a spoon.
(This is a delicious summer drink.)

BRANDY BURNED WITH PEACH

(Use small bar glass)

100% brandy
½ tablespoonful of sugar
Burn brandy and sugar together in a saucer. Place 2 or 3 slices of dried peaches in a hot stem glass. Pour the burned liquid over it. Grate a little nutmeg over it and serve. This is a Southern concoction.

BRANDY CHAMPRELLE

(Use sherry glass)

25% curaçao
25% chartreuse
25% anisette
25% kirschwasser or brandy
2 dashes of angostura bitters

Attention should be paid to prevent ingredients from mixing.

BRANDY CRUSTA

25% maraschino
75% brandy
½ glass of cracked ice

Stir and strain.

BRANDY FIX

1 teaspoonful of sugar
Juice of one lime
1 pony of pineapple syrup
2 dashes of chartreuse

Fill glass with cracked ice.

100% brandy

Stir with spoon, ornament with grapes and berries in season, and serve with straws.

BRANDY FLOAT

Fill pony glass with brandy. Place whisky glass over pony of brandy and turn it upside down. Pour in ½ glass of water. Then withdraw pony glass, allowing the brandy to float on top of the water.

BRANDY SCAFFA

(*Use sherry glass*)

25% raspberry syrup
25% maraschino
25% green chartreuse
Top off with brandy and serve like Pousse Café.

CHAMPAGNE VELVET

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and balance with champagne. Stir with spoon slowly and carefully.

CLEAVES DELIGHT

50% grenadine syrup
50% regular vermouth
1 piece of ice in glass
Stir and serve.

CLIQUOT

50% orange juice
50% rye
2 dashes St. Croix rum
Serve in old-fashioned glass and twist a lemon peel on top.

CLOVER LEAF

In genuine old-fashioned American hot weather nothing seems to tickle the palate like a good American drink, and the kind selected generally indicates the characteristic of the person drinking. In winter a man will take almost anything that happens to be the fad for the moment, whether highly flavored or not, but in summer the demand is for something that will quench the thirst, whether beer, lemonade, gin rickey, or some other beverage. The Clover Leaf is certainly decorative; it has a soft orchid color, with a rim of white. Drink is made of:

100% dry gin
10 dashes grenadine
White of one egg
1 sprig of mint

Fill glass with cracked ice, shake well, strain into champagne glass, and serve.

COFFEE KIRSCH

(*Use wine glass*)

½ spoonful of sugar
1 pony kirschwasser
50% cold black coffee
1 dash of brandy

Fill glass with fine shaved ice. Frappez, strain into wineglass, and serve.

(An after-dinner drink.)

COGNAC À LA RUSSE

1 pony of cognac
1 slice of lemon. Place on top of glass.
⅛ cup of sugar on top

COOPERSTOWN

50% gin
25% dry vermouth
25% regular vermouth
One sprig of fresh mint

Fill glass with ice, shake, and strain.

CRÈME DE MENTHE ON ICE

Fill a cocktail glass with fine ice.
Fill up with crème de menthe.

Serve with straws.

CREOLE LADY

10% maraschino
75% Bourbon
15% Madeira
2 cherries
Shake, and strain into claret glass.

CRYSTAL SLIPPER

2 dashes orange bitters
75% gin
25% crème Yvette
Shake well.

DE LUXE BRACER

1 pony white absinthe
1 dash dry vermouth
1 dash anisette
1 dash yellow chartreuse
Shake well and strain into Delmonico glass. Add a little Seltzer and serve.

DICORIE

Juice of one lime
90% Bacardi rum
10% grenadine
Fill glass with cracked ice. Shake and strain.

DOGS' DAYS

100% Scotch whisky
1 bottle of ginger ale
2 slices of orange

DONNELLY'S

1 Cliquot
2 Pommery
3 Ruinart

DREAM

½ lemon juice
½ teaspoonful sugar
100% dry gin
White of one egg
2 dashes assorted cordials on top

DUTCH MIKE

(*Use long glass*)

½ lime
2 dashes Amer Picon
100% Tom gin
1 lump of ice
Fill with Seltzer.

EGG PHOSPHATE

1 teaspoonful of sugar
1 fresh egg
Juice of an orange
3 dashes of phosphate
1 glass of cracked ice
Shake well with shaker, strain, and serve.

ELK'S DELIGHT

Juice of half an orange
Juice of half a lemon
100% grape juice
1 teaspoonful of powdered sugar
1 dash of bitters

Cracked ice to half-fill the glass, plain water to finish. Shake, and serve in twelve-ounce lemonade glass. Garnish with slice of orange and cherries.

EVANS' SHANDY GAFF

1 large piece of ice in pitcher
2 bottles of ginger ale
2 glasses of claret
Dress with fruit in season.

FANCY CLAIRE

(*Use large thin glass*)

100% rye whisky
2 dashes Amer Picon
1 bottle club soda
Stir and serve.

FEDORA

1 teaspoonful of sugar, dissolved in a little water
1 slice of lemon
10% brandy
10% curaçao
60% Bourbon whisky
20% Jamaica rum
Fill glass with broken ice, shake well, ornament with fruits in season, and serve with straws.

FLOATER

75% Russian kümmel
25% brandy
Iced.

FOLIES BERGÈRE POUSSE CAFÉ

Raspberry syrup, grenadine, maraschino, curaçao, yellow chartreuse, and green chartreuse. Serve with pony of fine champagne.

FRAZIE

75% maraschino
25% apricot
Float.

FREEMAN'S BLISS

(*In glass pitcher*)

1 bottle of Moselle wine
1 pint Seltzer
1 large piece of ice in pitcher
Dress with fruits in season and serve.

FRENCH FLAG

(*After-dinner cordial*)

⅓ grenadine
⅓ maraschino
⅓ crème Yvette

GARDEN OF EDEN

50% apricot brandy
50% crème Yvette

GIN AND CALAMUS

(*Use whisky glass*)

Two or three small pieces of calamus root should be placed in a bottle of gin until the essence has been extracted.

To serve, hand out glass with the bottle, and allow the customer to help himself.

GIN AND MILK

(*Use whisky glass*)

Hand out glass with spoon in it, and bottle of gin. Allow customer to help himself. Then fill glass with cold milk.

GIN AND MOLASSES

(*Use whisky glass*)

Put enough dry gin in glass to cover the bottom. Drop in one tablespoonful of New Orleans molasses. Place spoon in glass and allow customer to help himself from gin bottle. Use hot water to cleanse glass.

GIN AND TANSY

(*Use whisky glass*)

This is an old-fashioned and excellent tonic. It is prepared by steeping a bunch of tansy in a bottle of Holland gin, which will extract the essence. When serving, set the glass, with a lump of ice, before the customer, allowing him to help himself.

GIN BUMP

(*Use highball glass*)

1 piece of ice in glass
Squeeze half a lime into glass.
100% dry gin
Fill glass with ginger ale. Stir.

GIN CRUSTA

Peel of half a lemon in long string. Place in glass.
½ glass of fine ice
1 dash of bitters
Juice of half a lemon
1 dash of maraschino
100% dry gin

GIN FIX

2 teaspoonfuls of sugar
Juice of one lemon
Squirt of seltzer
Fill glass with ice.
100% dry gin
Stir well. Ornament with fruits in season.

GOLDEN DREAM

Juice of half a lemon
1 teaspoonful of sugar
Yolk of one egg
100% gin
Shake, strain into claret glass, and add a little seltzer on top.

GOLDEN SLIPPER

(Use sherry glass)

25% yellow chartreuse
1 whole egg
Fill glass with eau-de-vie de Danzig.

GOLFER

(Use old-fashioned glass)

Juice of half a lime
100% Scotch whisky
1 lump of ice
Add a little powdered sugar and fill glass with Seltzer.

GOOD LUCK NIGHTCAP

½ pint of champagne
1 pony of grenadine
1 bottle of plain soda

GREEN TIE

50% crème de menthe, green
50% crème de rose
Float.

GUM SYRUP

15 pounds loaf or granulated sugar or 5 pounds white rock candy
1 gallon of water

Boil for 8 or 10 minutes, then add enough water to make 2 gallons.

HALF AND HALF

Mix half ale or beer and half porter together.

This is the American style.

HALSTED STREET

(*Use glass pitcher*)

1 pint champagne
1 pint beer

Mix.

HAPPY THOUGHT

⅙ anisette
⅙ crème de cacao
⅙ crème de rose
⅙ crème de menthe
⅙ crème Yvette
⅙ cognac

HEADACHE DRINKS

Take two lemonade glasses, into one of which put a teaspoonful of bromo seltzer or bromo soda, as preferred. Fill the other glass full of water. Pour the water into the bromo, and pour from one glass to the other until thoroughly mixed. Drink at once.

HOOK AND EYE

50% brandy
50% apricot brandy
1 teaspoonful of white crème de menthe
1 dash of absinthe
Shake.

HORSE'S NECK

(*Large thin glass*)

2 dashes lemon juice
Peel a lemon in a long string and place in glass. Fill glass with ice.
1 bottle of ginger ale

HOT RUM

1 lump of sugar, dissolved in a little water
100% Jamaica rum
Fill glasses with hot water. Stir well, grate a little nutmeg on top, and serve.

HOT SCOTCH

1 lump of sugar
1 dash of bitters
¾ glass of boiling water
100% Scotch whisky
Place piece of lemon peel and a few cloves in the glass and serve.

HOT SPICED RUM

1 lump of sugar
½ teaspoonful of mixed allspice
Dissolve with a little hot water.
100% Jamaica rum
Fill glass with hot water. Stir, grate a little nutmeg on top, and serve.

HUNGARIAN BRACER

(*Use whisky glass*)

50% regular vermouth
50% rye whisky
2 dashes of angostura bitters
2 dashes of absinthe

Twist one lemon peel over a small glass of seltzer, with one dash of acid phosphate on the side.

ILLINOIS THUNDERBOLT

85% cider brandy or Jersey lightning
15% grenadine

Fill glass with cracked ice, shake, strain into cocktail glass, and serve.

IRISH ROSE

Irish whisky highball with three or four dashes of grenadine syrup.

JACK KAISER FAVORITE

To six strawberries and mint leaves, both crushed, add a good drink of Scotch whisky. Mix with plain soda.

JERSEY FLASHLIGHT

2 lumps of sugar
2 dashes angostura bitters
100% apple brandy

Twist lemon peel on top. Add a little water. Light with a match and serve.

JERSEY LILY POUSSE CAFÉ

(*Use pony glass*)

50% green chartreuse
50% cognac brandy
10 drops angostura bitters

Pour brandy in carefully, so that it will not mix, and serve.

JERSEY SUNSET

Into a straight champagne glass put a scant teaspoonful of sugar, with enough water to dissolve. Add a twist of lemon peel or lime peel and half a whisky-glassful of fine applejack. Now put in enough broken ice to cool, fill with water, and finish with a dash or two of angostura bitters, which should not be stirred in, but allowed to drop slowly through the amber mixture, imparting to it the sunset hues that probably suggested the name of the drink.

In winter, instead of ice, hot water is used, making a most genial drink — a Hot Sunset.

JUNE ROSE

Juice of half an orange
Juice of half a lime
Juice of half a lemon
Teaspoonful of raspberry or grenadine syrup
100% gin

Fill glass with ice. Shake well with shaker, strain, fill glass with fizz water, and serve.

KING'S CORDIAL

(*Use cordial glass*)

75% maraschino
25% Scotch whisky
Float.

KNICKEBEIN

1 dash angostura bitters
Yolk of an egg
50% benedictine
50% kümmel

See that the different ingredients are not mixed.

KNICKERBOCKER

1 tablespoonful raspberry syrup
Juice of one lemon
100% St. Croix rum
2 dashes curaçao
Fill glass with cracked ice. Trim with fruits in season.

KNICKERBOCKER BAKED

Break an egg into a sherry glass. Add a pony of kümmel, then a pony of brandy. Light the brandy and watch the egg cook.

LEMON PHOSPHATE

2 dashes acid phosphate
1 teaspoonful lemon juice
1 pint lemon soda

LEONARD RITZ

90% Ritz
10% raspberry syrup
Piece of ice in glass
Fill with carbonic, stir, and serve.

LIME KILN

Juice of one lime
50% dry gin
40% gum syrup
Fill glass with cracked ice. Shake, strain, and serve.

LITTLE MAXIME (AFTER DINNER)

(*Serve in pony glass*)

40% Val d'Ema (liqueur)
40% crème de menthe, green
20% crème Yvette

MAGNUS

2 dashes angostura bitters
Juice of half an orange
Peel of an orange in one string
100% gin
1 bottle ginger ale
Stir and serve.

MAIDEN'S DREAM

¾ pony glass benedictine or crème de Cocoa
Fill with heavy cream.
This drink is admired by ladies.

MAMIE TAYLOR

Peel of lemon in one string. Place in glass so that it hangs over
100% Scotch whisky
½ glass of cracked ice
1 bottle of ginger ale

MAMIE TAYLOR (SOUTHERN STYLE)

(*Use long, thin glass*)

Peel of lemon in one string. Place in glass so that it hangs over
100% Scotch whisky
1 piece of cube ice
1 bottle of ginger ale

MAMIE TAYLOR'S SISTER

(*Use Collins glass*)

100% gin
1 lime squeezed and dropped in glass
1 bottle of ginger ale
1 large cube of ice
Stir and serve.

MARTINIQUE

40% benedictine
40% kümmel
20% cream on top

MILK SHAKE

25% raspberry syrup
2 lumps of ice
Fill glass with milk; shake and strain.

MILK AND SELTZER

½ glass seltzer
½ glass milk

MONTGOMERY

75% rye whisky
25% regular Italian vermouth
1 slice of orange
Fill glass with ice. Shake, strain, and serve.

MORNING BRACER

40% white absinthe
60% regular Italian vermouth
Shake well, and strain into Delmonico glass. Fill with seltzer.

MORNING STAR

40% cream
40% port wine
20% Scotch
1 fresh egg
Shake, strain into long, thin glass, and fill with seltzer.

MORTON'S FAVORITE

Crush six strawberries with mint leaves, add a spoonful of sugar, crushed ice, a good-sized drink of brandy, and a bottle of plain soda. Serve in a large glass.

MULLED ALE

1 quart of barley wine, or strong ale
1 glass of rum or brandy
1 tablespoonful of castor sugar
Pinch of ground cloves
Pinch of grated nutmeg
Large pinch of ground ginger

Put the ale, sugar, cloves, nutmeg, and ginger into an ale-warmer or stew-pan and bring nearly to boiling point. Add the brandy and more sugar, and flavoring if necessary. Serve at once.

MULLED ALE OR A BURTON-ON-TRENT

Take one quart of barley wine, or strong ale, two eggs, a teaspoonful of powdered ginger or nutmeg, two tablespoonfuls of castor sugar, and one ounce of butter. Beat up the eggs separately. Put the ale in a saucepan, add the ginger (or nutmeg), sugar, and butter. When nicely warm, but not boiling, pour slowly into the jug containing the beaten eggs; stir well and then warm the mixture on the fire without bringing to boiling point.

OLD OXFORD COLLEGE MULLED ALE

Put ¼ pound cinnamon and ¼ pound cloves into a saucepan with two quarts of water. Put the mixture over the fire till it boils, then let it simmer for an hour, and then strain it off into a jug. When cold, put the liquid into a bottle and cork down well.

When making mulled ale, add one wineglassful of the liquid

to every quart of barley wine or strong ale, adding a little ginger and loaf sugar to taste. Heat the ale over a brisk fire, but be sure not to let it boil, as that alters the flavor. Take it off just before it boils.

Add a few slices of lemon and a wineglassful of gin to every quart.

ORANGEADE

1 spoonful of sugar
100% orange juice
25% raspberry syrup
½ glass of cracked ice

Fill with water or seltzer, trim with fruits in season, and serve with straws.

OXFORD UNIVERSITY NIGHTCAP

Beat up the yolks of eight eggs with refined sugar pulverized and a grated nutmeg, then extract the juice from the rind of a lemon by rubbing sugar upon it, and put the sugar with a piece of cinnamon and a quart of barley wine or strong ale into a saucepan. Place it on the fire, and when it boils, take it off and add a single glass of gin, if desired. Put the liquor into a spouted jug and pour it gradually among the yolks of eggs, etc. All this must be kept well stirred with a spoon while the liquor is being poured in. If it is not sweet enough, add sugar.

PARISIAN POUSSE CAFÉ

(Use Pousse Café glass)

40% curaçao
40% kirschwasser
20% chartreuse

A celebrated drink in Paris.

PEACH AND HONEY

(Use whisky glass)

1 tablespoonful of pure honey
100% peach brandy
Stir with spoon and serve.

PEACH BLOW

Juice of half a lemon
1 teaspoonful sugar
100% gin
½ peach
Shake, strain, and fill glass with seltzer

PERFECTO

(Use large glass)

4 lumps of ice
1 dash lemon juice
1 lump of sugar
2 slices of pineapple
Fill glass with champagne.
1 dash angostura bitters
Dress with fruit in season.

PHŒBE'S DELIGHT

Juice of 4 oranges, 4 lemons, and 4 limes.

Strain so as to get all pulp and seeds out. Then sweeten to taste with sugar syrup. Put the mixture in a punch bowl, with a great deal of fine-cut ice. Then cut in one orange, one lime, one lemon, and one nice pineapple. Add one quart of fine Arrack and one quart of good blended rye whisky. Stir well.

POLLY

Gin Fizz made with grenadine syrup instead of sugar.

PONY OF BRANDY

Fill pony glass with best brandy. Serve with small glass of ice water.

PORT STARBOARD

(*Use Pousse Café glass*)

½ white curaçao
½ yellow chartreuse

PORTER SHANDY

½ glass porter
½ glass light beer

PORTO RICO

Gin Rickey made with two dashes of raspberry syrup

POSTMASTER

Piece of ice in glass
100% dry gin
1 bottle of ginger ale

POUSSE CAFÉ

(*Use liquor pony glass*)

⅙ raspberry syrup
⅙ maraschino
⅙ green crème de menthe
⅙ brown curaçao
⅙ yellow chartreuse
⅙ brandy
Serve.

POUSSE L'AMOUR

¼ glass maraschino
Yolk of an egg
¼ glass vanilla cordial
¼ glass brandy
Keep this drink in separate layers and serve.

PROMOTER

Juice of half a lemon
Juice of half a lime
1 teaspoonful of sugar
100% sloe gin
Fine ice
1 fresh egg
Shake well, and strain. Fill glass with seltzer.

QUEEN CHARLOTTE

(Use Collins glass)

25% raspberry syrup
75% claret
1 lump of ice
1 pint lemon soda
Stir well.

RANDOLPH

50% dry gin
40% dry vermouth
10% regular vermouth
1 tablespoonful pineapple syrup
Fill mixing glass with cracked ice, stir, strain, and serve in cocktail glass.

RED SWIZZLE

(Use a shaker)

1 teaspoonful angostura bitters
⅔ wineglassful of whisky
⅓ wineglassful of water
Add syrup or other sweetening to taste.
1 wineglassful of shaved ice
Shake very well and strain into a fancy cocktail glass.

RENAUD'S POUSSE CAFÉ

33⅓% brandy
33⅓% maraschino
33⅓% curaçao

Put into a whisky glass, mix well with spoon, withdraw spoon, and serve.

RHINE WINE AND SELTZER

½ glass of seltzer

Fill with Rhine wine and serve.

ROCK AND RYE

1 pint water
1 lemon cut in quarters
¼ pound rock candy
½ an orange

Boil together until rock candy is dissolved. Let it cool, strain through cloth, and add one quart of good rye whisky. Stir well together. It is then ready for use.

ROGERS ROCK

Drop cherry in glass.
10% maraschino
10% orange gin
80% Dubonnet

Fill glass with cracked ice. Strain and serve.

ROYAL SMILE

1 tablespoonful of grenadine
50% dry gin
50% applejack
Juice of one lemon

Fill glass with cracked ice. Strain and serve.

RUM AND HONEY OR MOLASSES

Put a teaspoonful of honey or molasses into a whisky glass. Let customer help himself with rum.

SABBATH MORNING CALM

100% dry gin

Fill glass with broken ice. Shake, strain, and serve.

ST. CROIX CRUSTA

(*Use mixing glass half full of ice*)

3 dashes of gum syrup
1 dash of Peychaud's bitters
2 dashes of lemon juice
1 dash of mineral water
2 dashes of maraschino
100% St. Croix rum

Mix well, strain into stem glass, prepared as follows:

Remove the peel from one lemon in one long string. Put into stem glass after moistening and dipping in sugar.

SAM WARD

Peel ½ lemon in one string. Set in cocktail glass.
Fill with fine shaved ice.
100% yellow chartreuse

Serve with straws.

SHANDY GAFF

Half a glass of beer
Half a glass of ginger ale

It is also made with half ale, half ginger ale.

SHERRY AND ANGOSTURA

Put 1 dash of bitters in a sherry glass, and roll the glass till the bitters entirely cover the inside surface.

Fill glass with sherry and serve.

SHERRY AND BITTERS

1 dash of bitters

Fill glass with sherry wine and serve.

SHERRY AND EGG

1 teaspoonful of sherry
1 fresh egg

Fill glass with sherry until the egg floats, and serve.

SHERRY CHICKEN

Sherry Egg Nogg.

SILVER DREAM

Juice of half a lemon
½ teaspoonful of sugar
White of one egg
100% gin

Shake well, strain into a claret glass, then squirt a little seltzer on top and serve.

SILVERMAN

(*Use pony liquor glass*)

½ eau-de-vie de Danzig
½ Mandarinette

SINGLE STANDARD

Bourbon Whisky Rickey in a lemonade glass.

SIRLOIN

1 sprig of mint
50% rye whisky
50% regular vermouth
Fill glass with cracked ice, shake, strain, and serve.

SLOE GIN BUMP

(Use highball glass)

1 piece of ice in glass
Squeeze half a lime in glass.
100% sloe gin
Fill glass with ginger. Stir and serve.

SNOWBALL

(Use Collins glass)

White of one egg
1 teaspoonful of sugar
100% brandy or rum
Shake, strain, fill glass with ginger ale, and serve.

STARBOARD LIGHT

(Serve in liquor pony glass)

90% green crème de menthe
10% brandy
A delicious after-dinner cocktail.

STINGER

75% white mint
25% cognac brandy
2 dashes of absinthe
Fill glass with cracked ice. Shake, strain, and serve.

STONE FENCE

100% whisky
2 lumps of ice
Fill glass with cider. Stir well and serve.

STONEWALL

2 lumps of ice
100% brandy
1 bottle of club soda
Stir up well with spoon, remove the ice, and serve.

STONY LONESOME

(*Use highball glass*)

100% cider brandy
1 slice of orange
1 lump of ice
Fill glass with celery tonic, stir, and serve.

SUSIE TAYLOR

Juice of half a lime
100% Jamaica rum
1 pint ginger ale

SUISSESS

75% white absinthe
25% kirschwasser
White of one egg
Shake well in shaker; strain into Delmonico glass.

SUISETTE

Juice of half a lemon
2 dashes of absinthe
1 teaspoonful of sugar
40% regular vermouth
60% brandy
Shake, strain into long glass, and fill with seltzer.

SWISS ESS

75% white absinthe
25% anisette
White of one egg

Fill with shaved ice. Shake well in shaker, strain into cocktail glass, and serve.

TEA SHAKE

100% tea
1 whole fresh egg
½ teaspoonful of sugar
40% regular vermouth
60% brandy

Shake, strain into long glass, and fill with seltzer.

THREE-QUARTER

40% yellow chartreuse
40% curaçao
20% brandy

TIPTOP BRACER

Put a small lump of ice into a highball glass.
1 split of sparkling water
2 dashes celery bitters
A little salt

Stir well with spoon, and serve.

TIT FLOAT

Curaçao with a little whipped cream on top. Place a small piece of red cherry in the center and serve.

TOM AND JERRY, NO. 1

(Use large bowl)

Take the whites of any number of eggs and beat to a stiff froth.
Add 1½ tablespoonfuls of powdered sugar to each egg.
Beat the yolks of the eggs separate.
Stir well together and beat until you have a stiff batter.
Add to this as much bicarbonate of soda as will cover a nickel.
Stir up frequently, so that the eggs will not separate or settle.

To serve: Put a tablespoonful of batter into Tom and Jerry mug; add 100% rum and brandy mixed; fill up with boiling water or milk. Grate nutmeg on top, stir with spoon, and serve.

TOM AND JERRY, NO. 2

12 raw eggs
2 liqueur glasses of crème de cacao
1 glassful of rum
1 glassful of sherry
1 teaspoonful of ground cinnamon
¼ teaspoonful of ground cloves
¼ teaspoonful of ground allspice

Beat the whites of eggs to a stiff froth, add the yolks, rum, sherry, cacao, and spice. Stir up thoroughly and thicken with fine sugar, until the mixture attains the consistency of light batter. Mix and keep in a cool dry place.

To serve: Put ½ a glass of brandy or whisky, and a dessertspoonful of the above mixture, into a mug and fill with boiling water or milk. Stir slowly, and grate a little nutmeg on top.

TRACEY'S DELIGHT

(An after-dinner drink)

33⅓% liquor pony gin
33⅓% liquor pony crème de cacao
33⅓% liquor pony cream

Fill mixing glass or shaker with fine cracked ice, frappez, strain into cocktail glass, and serve.

TURKISH SHERBET

(Use a punch bowl)

2 quarts of sweet wine
2 quarts of water
4 pounds of sugar
½ wineglassful of angostura bitters
4 lemons, juice only
6 oranges, juice only
1 pound blanched almonds
1 pound muscatel grapes
½ poung figs, cut up
½ pound seedless raisins
⅓ dozen eggs, whites only
1 dozen cloves, a small piece of cinnamon, and a little caramel coloring

Make a hot syrup of the sugar and water and pour it over the raisins, cloves, and cinnamon.

When cool, add orange and lemon juice and wine. Strain and freeze in the usual manner.

Take out the spices, and add the scalded raisins, figs, grapes, and almonds last.

TWENTIETH CENTURY

Juice of half a lime
Juice of half a lemon
1 teaspoonful of sugar
100% Bourbon
1 dash Jamaica rum

Shake well and strain into a highball glass. Fill with ginger ale or seltzer.

VICHY

Do not mix in white or red wines, as it turns black.
It blends well with Scotch and Irish whiskies.

WHISKY CRUSTA

Prepare this drink the same as Brandy Crusta, using whisky instead of brandy.

WHISKY FIX

1 teaspoonful of sugar
Juice of half a lemon
100% rye whisky

Fill glass with cracked ice. Stir well with spoon, ornament with fruits in season, and serve with straws.

WHISKY FLOAT

Fill glass half full of fizz water. Pour 100% whisky slowly on top of fizz water and serve.

WHITE CAP

Benedictine with cream on top.

WHITE HORSE

(Use large glass)

2 dashes angostura bitters
1 piece of ice
Juice of half an orange
100% Scotch whisky
1 bottle of ginger ale

Stir well with spoon and serve.

This is an excellent summer drink.

WHITE LION

(Use large glass, half full of ice)

1 teaspoonful of pulverized sugar
Juice of half a lime or lemon
100% rum
3 dashes curaçao
3 dashes raspberry

Shake well, strain into a stem glass, and serve.

WHITE PLUSH

75% rye whisky
25% maraschino
1 fresh egg
½ glass cracked ice

Fill glass with milk. Shake well with shaker, strain, and serve.

WIDOW'S DREAM

(*Use cocktail glass*)

100% benedictine
1 fresh egg

Fill up with milk and cream and serve.

WIDOW'S KISS

(*Use tumbler*)

Yolk of one egg
1 teaspoonful of sugar
100% rye whisky

Fill glass with cracked ice and shake well together. Fill serving glass half full of seltzer, then strain ingredients slowly on top and serve.

ZABRISKIE

1 dash bitters
1 dash maraschino
60% dry gin
40% regular vermouth

Fill glass with ice. Stir, strain, and serve.

★ ★ ★ ★ ★ ★ ★ ★ ★

Punches

★ ★ ★ ★ ★ ★ ★ ★ ★

AMERICAN BEAUTY PUNCH

1 teaspoonful crème de menthe in a goblet filled with fine ice.
Mix juice of half an orange
½ teaspoonful sugar
50% brandy
50% dry vermouth in mixing glass

Shake, and strain into goblet. Dress with fruit and mint. Top off with 1 teaspoonful of port wine.

ARCTIC PUNCH (NON-ALCOHOLIC)

100% raspberry syrup
Juice of 2 limes
2 pints ginger ale
1 pint cold English tea in pitcher

Dress with fruit and mint.

ASTOR PUNCH

50% white crème de menthe
Fine ice in goblet
50% sloe gin on top

Dress with fruit in season.

BILL MEYER PUNCH

1 dash of lemon juice
1 lump of loaf sugar
2 slices of pineapple
2 slices of orange
1 slice of lemon

Use large glass, with 5 lumps of clear ice. Fill up with imported champagne. Stir well. Dress with cherries and serve.

BISHOP PUNCH (PITCHER)

Juice of half a lemon
50% syrup
50% Jamaica rum
1 pint claret
Dress with fruit and mint.

BLACKSTONE NECTAR PUNCH (NON-ALCOHOLIC)

Juice of 1 small orange
Juice of 1 small lemon
Raspberry syrup to taste
Shake, and strain into goblet with crushed ice. Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

BORDELAISE PUNCH

Juice of half a lemon
2 dashes raspberry syrup
1 teaspoonful sugar
100% kirschwasser in goblet with fine ice
2 slices of lime
2 slices of lemon
Stir well and squirt a little seltzer on top.

BOSTON MILK PUNCH

50% Bourbon whisky
50% rum
1 teaspoonful sugar
½ glass of milk
Shake, strain, and serve.

BOURBON WHISKY PUNCH

Juice of half a lemon
1 small teaspoonful sugar
100% Bourbon whisky
Shake, and strain into goblet with fine ice. Dress with fruit and serve.

BRANDY PUNCH

1 tablespoonful of sugar
A little water to dissolve sugar
25% syrup
100% brandy
½ glass cracked ice

Shake, strain, and trim with fruit in season. Serve with straws.

BRUNSWICK PUNCH

Milk shake without sugar
Use raspberry syrup instead and ½ pony curaçao.

BULL MOOSE PUNCH

35% rye whisky
35% Bourbon whisky
30% dry gin
1 dash angostura bitters
1 dash orange bitters
3 dashes syrup

Shake, and strain into goblet. Fill with crushed ice, and dress with fruit.

CARDINAL PUNCH

Cover the bottom of a punch-bowl with loaf sugar, in two quarts of sparkling water, two quarts of claret, one pint of cognac, and one pint of rum.

1 pint sparkling Moselle
100% regular vermouth
3 oranges sliced
1 lemon sliced
¼ pineapple sliced
1 large piece of ice.

Serve in punch glasses.

CHAMPAGNE PUNCH

(Use a punch bowl)

4 lumps of sugar
2 ponies of curaçao
1 quart of champagne
1 bottle of club soda
Juice of one lemon
Stir with ladle.
1 large piece of ice
Trim with fruits in season.

CHOCOLATE PUNCH

Use large bar glass ⅔ full of fine ice
½ teaspoonful of sugar
50% port wine
50% curaçao
1 egg
Fill with milk. Shake thoroughly into a punch glass, grate a little nutmeg on top, and serve.

CLARET PUNCH

1 tablespoonful of sugar
Squirt of seltzer
Juice of half a lemon
Half glass of cracked ice
Fill glass with claret. Stir well, and ornament with fruits in season.

COMBINATION PUNCH

Juice of half a lemon
Juice of half a lime
Juice of half an orange
100% rye or Bourbon whisky
Shake, strain into goblet filled with crushed ice, and dress with fruit.

CONCLAVE PUNCH (NON-ALCOHOLIC)

Juice of one orange
25% raspberry syrup
1 glass of fresh milk
Shake, strain into thin glass, and serve.

CREAM PUNCH

1 teaspoonful granulated sugar
50% brandy
50% maraschino
1 small bottle of cream
1 dash curaçao
Shake, and strain into punch glass.

CREOLE PUNCH

50% French claret
25% brandy
2 dashes apricot brandy
2 dashes Jamaica rum
1 teaspoonful syrup
Crushed ice in goblet. Dress with fruit. If served hot, add spices and lemon peel, and serve in silver pitcher.

CUBAN MILK PUNCH (NON-ALCOHOLIC)

25% vanilla
1 egg
1 teaspoonful sugar
75% fresh milk
Shake, strain, and serve in thin glass.

CURAÇAO PUNCH

Use large bar glass half full of ice
1 tablespoonful powdered sugar
3 or 4 dashes lemon juice

50% brandy
30% curaçao
20% Jamaica rum
2 dashes bitters
½ glass carbonated water

Stir well with spoon, fill up with ice, dress with fruits, and serve with straws.

DANIEL WEBSTER PUNCH
(for 12 persons)

Juice of 12 limes

Add granulated sugar sufficient to make paste.

1 pint rum

Let it mull for 12 hours.

Large block of ice

Add 1 quart champagne.

DANNY WILSON PUNCH

Juice of half an orange
Juice of half a lemon
100% dry gin
Six dashes grenadine syrup

Shake, strain into goblet containing one lump of ice, and serve.

ELMWOOD PUNCH

4 pints grape juice
1 pint claret
1 pint imported champagne
2 spoonfuls grated pineapple

Sugar to taste. Dress with fruits in season.

EMPRESS PUNCH

2 crushed lumps of sugar
3 dashes angostura bitters
4 or 5 lumps of ice
1 split of champagne

Dress with fruit and put a little mint on top. Add two thin slices of lime and serve.

FISH HOUSE PUNCH

⅓ pint lemon juice
¾ pound powdered sugar, dissolved in sufficient water
½ pint brandy
¼ pint peach brandy
¼ pint Jamaica rum
4 tablespoonfuls angostura bitters
2½ pints cold water

Ice and serve.

GIN PUNCH

(Use large bar glass half full of ice)

1 tablespoonful raspberry syrup
1 tablespoonful powdered sugar, dissolved in seltzer
1 whisky glass of Holland gin
3 or 4 dashes of lemon juice
1 slice of orange
2 dashes maraschino

Fill up with ice, shake well, dress with pineapple and berries, and serve

GINGER ALE PUNCH (NON-ALCOHOLIC)

Juice of half an orange
Juice of half a lemon
Grenadine syrup to taste

Shake, and strain into goblet filled with crushed ice. Add ginger ale. Dress with fruit and serve 2 or 3 sprigs of mint on top.

GOODMAN PUNCH

Juice of half a lime
25% sherry
75% rye whisky
½ teaspoonful granulated sugar
Shake, and strain into goblet. Dress with fruit.

HARDING PUNCH

(Two gallons)

1 quart rum
1 quart brandy
1 quart imported champagne
⅔ quart arrack
1 quart peach brandy
3 pounds granulated sugar
⅛ pound green tea, steeped
2 quarts ice water

HERALD PUNCH

75% orange juice
25% rye whisky
Serve in a goblet, with fine ice. Dress with fruit, a dash of rum on top.

HOLLAND GIN PUNCH

Juice of half a lime
1 small teaspoonful sugar
100% Holland gin
Serve in a goblet, with fine ice. Shake and strain. Dress with fruit.

TOM GIN PUNCH
SLOE GIN PUNCH
DRY GIN PUNCH

Same as Holland Gin Punch, except use the gin named.

HOT CLARET PUNCH

Juice of half a lemon
1 teaspoonful of sugar
Cinnamon to taste
100% claret
Lemon peel

Boil, strain into glass cup, and serve.

HOT CREOLE PUNCH

2 teaspoonfuls syrup
2 dashes Jamaica rum
1 dash apricot brandy
100% French claret
1 teaspoonful spices
Lemon peel

Heat on stove until nearly boiling.

HOT IRISH PUNCH

2 lumps of sugar
Juice of half a lemon

Dissolve in a little hot water.

100% Irish whisky

Fill glass with hot water. Stir well, place slice of lemon on top, grate nutmeg, and serve.

HOT MILK PUNCH

1 tablespoonful of sugar
50% Jamaica or Bedford rum
50% brandy

Fill glass with boiling hot milk. Stir well, grate a little nutmeg on top, and serve.

HOT RUM PUNCH

1 teaspoonful of sugar
100% Jamaica rum

Fill glass with hot water. Twist 2 pieces of lemon peel on top, and drop them into the glass. Add 2 whole cloves. Stir with spoon, and serve.

IRISH WHISKY PUNCH

Juice of half a lemon
1 teaspoonful sugar
100% Irish whisky

Shake and strain into a goblet with fine ice. Dress with fruit in season.

KIRSCHWASSER PUNCH

½ teaspoonful sugar
Juice of one lemon
25% chartreuse
75% kirschwasser

Mix well with spoon.

½ glass cracked ice

Ornament with fruits in season and serve with straws.

KNICKERBOCKER PUNCH

Juice of half a lime
1 teaspoonful sugar
100% rum

Shake, and strain into goblet with fine ice. Dress with fruit and put 1 dash claret on top.

LORD BALTIMORE PUNCH

Juice of 2 limes
1 teaspoonful sugar
100% Scotch whisky
2 dashes benedictine

Shake, and strain into goblet. Dress with fruit.

MAY WINE PUNCH

(Use large punch bowl)

Two bunches of (Waldmeister) woodruff cut in two or three lengths. Place in a large glass, fill it up with brandy, cover it up, and let it stand for two hours until the essence of the woodruff is extracted. Cover the bottom of the bowl with granulated sugar.

5 bottles club soda over it
Cut up four oranges in slices.
½ pineapple, berries, cherries, grapes
8 bottles of Moselle wine
1 bottle of champagne
50% curaçao
50% maraschino
50% brandy

Then put woodruff, brandy, etc., into the three gallons of excellent May Wine Punch.

Surround the bowl with ice. Serve in wineglass in such a manner that each glass will get a piece of all fruits; then fill with ladle and serve.

MEDFORD RUM PUNCH

1 teaspoonful sugar
Juice of half a lemon

Dissolve in a little water.

100% rum
½ glass cracked ice

Stir with spoon, dress with fruits in season, and serve with straws.

MERRY WIDOW PUNCH

Juice of half a lemon
½ teaspoonful sugar
100% sloe gin
1 dash vanilla

Shake, strain into goblet with fine ice, and float 1 teaspoonful of cream on top.

MILK PUNCH

2 teaspoonfuls sugar
1 dash Jamaica rum
100% rye whisky
2 lumps of ice

Fill glass with cold milk. Shake and strain, grate a little nutmeg, and serve with straw.

MILLIONAIRE PUNCH

Juice of one lemon
1 dash of lime juice
1 teaspoonful sugar
100% good whisky
2 dashes of grenadine syrup

Shake well. Strain into goblet and decorate with fruit.
1 dash crème de menthe on top.

MINT PUNCH (NON-ALCOHOLIC)

1 bunch fresh mint in long, thin glass
1 cube of ice
1 pint ginger ale

MISSISSIPPI PUNCH

(Use large bar glass)

1 tablespoonful of sugar
Enough water to dissolve the sugar
3 or 4 dashes lemon juice
2 dashes angostura bitters
½ wineglassful Jamaica rum
½ wineglassful Bourbon whisky
½ wineglassful brandy

Mix well, fill up with ice, trim with fruits, and serve with straws.

MONTICELLO PUNCH

1 pint imported champagne
100% brandy
Juice of half a lemon
Sugar to taste. Serve with fruits in season.

NATIONAL GUARD PUNCH

1 tablespoonful sugar
Juice of one lemon
Pony of raspberry syrup
100% brandy
Fill glass with cracked ice.
2 dashes Jamaica rum
Stir well, and trim with fruits in season. Serve with straws.

OLD DELAWARE FISHING PUNCH

1 tablespoonful sugar
Juice of a lemon. Dissolve with a little water.
50% rum
50% brandy
Fill glass with cracked ice; stir well with spoon, dress with fruits in season, and serve with straws.

OLD-FASHIONED WHISKY PUNCH

80% Bourbon whisky
Juice of half a lemon
20% curaçao
½ pint plain or sparkling water
Plain syrup
1 long cube of ice
3 or 4 slices of cucumber rind
Decorate with fruit and mint.

ORCHARD PUNCH

1 tablespoonful orchard syrup
1 tablespoonful pineapple syrup
100% California brandy

Fill glass with ice, mix well, trim with fruits in season, add 1 dash of port wine, and serve with straws.

ORGEAT PUNCH

(Use large bar glass half full of ice)

50% orgeat syrup
50% brandy
4 or 5 dashes lemon juice

Stir well, fill up with ice, dash with port wine, trim with fruit, and serve.

PEACH BRANDY PUNCH

Juice of half a lemon
1 teaspoonful of sugar
100% peach brandy

Shake, and strain into goblet filled with ice. Dress with fruit.

PONY PUNCH

Juice of 6 lemons
Juice of half a pineapple
1 quart of Bourbon whisky
1 quart of green tea
½ pint Jamaica rum
½ pint maraschino

Mix well together, and serve in punch glass. Dress with fruit.

PORT WINE PUNCH

1 tablespoonful of sugar
Juice of a lemon
100% port wine

Fill glass with cracked ice. Stir with spoon, ornament with fruits in season, and serve with straws.

REGENT PUNCH

To 1½ pints of strong, hot green tea add 1½ pints of lemon juice, 1½ pints of Capillaire, one pint of Jamaica rum, one pint of brandy, one pint of Batavia arrack, one pint of curaçao, one bottle of champagne, two tablespoonfuls of angostura bitters, one sliced pineapple, and two sliced oranges. Mix thoroughly in a punch bowl. Add the wine and ice just before serving.

RHINE WINE PUNCH
(*One gallon*)

Juice of 8 lemons
2 ponies of brandy
2 ponies of curaçao
1 pony of benedictine
2 quarts of Rhine wine
2 quarts of sparkling water
Sugar to taste.

ROMAN PUNCH

Juice of half a lemon
½ pony water
1 teaspoonful granulated sugar
25% rum
25% brown curaçao
50% brandy

Shake well and strain into a goblet. Dress with fruit in season and add a little port wine on top.

ROOSEVELT PUNCH

Muddle of half a lemon
1 teaspoonful sugar
100% apple brandy

Shake, and strain into a goblet. Dress with fruit and a little brandy on top.

RYE WHISKY PUNCH

Same as Bourbon Whisky Punch, but use rye whisky instead of Bourbon.

ST. CHARLES PUNCH

(Use large bar glass)

1 teaspoonful sugar
3 dashes of lemon juice
1 dash seltzer
75% port wine
25% brandy
2 dashes curaçao
1 dash angostura bitters

Stir well, fill glass with shaved ice, trim with fruit, and serve with straws.

ST. CROIX RUM PUNCH

1 tablespoonful sugar
Juice of one lemon
75% St. Croix rum
25% Jamaica rum

Fill glass with cracked ice. Stir with spoon, ornament with fruits in season, and serve with straws.

SALOME PUNCH

1 teaspoonful sugar
1 egg
1 pony curaçao
1 pint of milk

Shake, strain into goblets, and serve.

SANKEY PUNCH

(*Four persons*)

1 pony of brandy
1 pony of benedictine
1 cocktail glass of dry vermouth
2 cocktail glasses of port wine
5 dashes of angostura
Yolks of two eggs
Tablespoonful of sugar

Shake well with ice, strain, and serve in claret glass.

SAUTERNE PUNCH

(*One gallon*)

Juice of 4 to 6 lemons
50% brandy
25% apple brandy
25% pineapple juice
2 dashes yellow chartreuse
1½ quarts sauternes
1½ quarts Apollinaris or White Rock or club soda

Sugar to taste. Dress with fruit.

SCHLEY PUNCH

Juice and rind of one lime
1 teaspoonful of sugar
40% rum
60% Bourbon or rye whisky

Shake, and strain into goblet with fine ice. Dress with fruit and put a little mint on top.

SCOTCH WHISKY PUNCH

Juice of half a lemon
1 teaspoonful of sugar
100% Scotch whisky

Shake, and strain into a goblet. Dress with fruit.

SHERRY WINE PUNCH

1 teaspoonful of sugar
Juice of half a lemon
100% sherry wine

Fill glass with shaved ice. Stir, trim with fruit, and serve with straws.

SODA NEGUS BOWL PUNCH

(Use small punch bowl)

1 pint of port wine
½ tablespoonful angostura bitters
12 lumps of loaf sugar
12 cloves
1 teaspoonful nutmeg

Put above ingredients into a saucepan, warm, and stir well; do not let it boil. Pour on this mixture one bottle of plain soda. Put in punch bowl and serve in cups.

SOOTHER PUNCH

Juice of half a lemon
1 teaspoonful of sugar
25% brandy
25% Jamaica rum
25% applejack
25% curaçao

Shake, and strain into goblet with fine ice. Dress with fruit.

STEINWAY PUNCH

Juice of one lemon
1 teaspoonful of sugar
75% rye whisky
25% curaçao

Shake, and strain into punch glass. Fill with seltzer.

VANILLA PUNCH

(Use large bar glass)

1 teaspoonful of sugar, dissolved in water
2 dashes curaçao
3 dashes lemon juice
1 dash angostura bitters
25% vanilla cordial
75% cognac brandy

Stir well, fill up with ice, trim with fruit, and serve with straws.

WALDORF PUNCH

Juice of half a lemon
1 teaspoonful of sugar
100% rye whisky

Shake, and strain into goblet with crushed ice. Dress with fruit, and float a little claret on top.

WALDORF PUNCH (NON-ALCOHOLIC)

Juice of one orange
Juice of one lemon
1 fresh egg

Shake, strain, and fill glass with seltzer.

WHISKY PUNCH

(Use large bar glass half full of ice)

1 teaspoonful of sugar
Juice of one lemon
100% whisky and rum mixed
2 dashes angostura bitters

Shake well, and strain into punch glass, with slice of orange, and 3 or 4 dashes of curaçao on top. Fill with seltzer and serve.

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Rickeys

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APRICOT BRANDY RICKEY
BOURBON RICKEY
BRANDY RICKEY
IRISH WHISKY RICKEY
RUM RICKEY
RITZ RICKEY
SCOTCH RICKEY

Make these the same as Gin Rickey, using whisky, brandy, or rum instead of gin.

GIN RICKEY

1 piece of ice in glass
Juice of half a lime. Drop squeezed lime in glass.
100% dry gin
Fill glass with fizz water. Stir with spoon and serve.

GOULD'S RICKEY

1 piece of ice in glass
Juice of one lime. Drop squeezed lime in glass.
100% dry gin
6 dashes raspberry syrup
Fill glass with fizz water, stir, and serve.

SLOE GIN RICKEY

1 piece of ice in glass
Juice of half a lime. Drop squeezed lime in glass.
100% sloe gin
Fill glass with fizz water and serve.

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Sangarees

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ALE SANGAREE

Fill up glass with ale
1 teaspoonful of powdered sugar
Stir gently. Grate a little nutmeg on top.

BRANDY SANGAREE

1 teaspoonful of sugar
75% brandy
25% port wine
Fill glass with ice, shake, and strain. Grate a little nutmeg on top and serve.

GIN SANGAREE

Prepare this drink same as Brandy Sangaree, substituting gin for brandy.

PORT WINE SANGAREE

1 teaspoonful of sugar, with a little water
2 lumps of ice
100% port wine
Stir with spoon, and grate a little nutmeg on top.

SHERRY WINE SANGAREE

Prepare this drink same as Port Wine Sangaree, substituting sherry for port.

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Slings

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BRANDY SLING

1 crushed lump of sugar in old-fashioned glass
100% brandy
1 lump of ice

HOT BRANDY SLING

1 teaspoonful of sugar
100% brandy
Fill glass with hot water, grate nutmeg on top, and serve.

HOT GIN SLING

1 lump of sugar, dissolved in hot water
100% gin
Fill glass with hot water. Stir well, grate nutmeg on top, and add a slice of lemon.

IRISH SLING

(*Use old-fashioned glass*)

Crush a lump of sugar
Add 100% Irish whisky
2 small lumps of ice

RUM SLING

1 crushed lump of sugar in old-fashioned glass
100% Jamaica rum
1 lump of ice

SCOTCH SLING

1 crushed lump of sugar in old-fashioned glass
100% Scotch whisky
1 orange peel
1 lump of sugar

WHISKY SLING

1 lump of sugar
Enough water to dissolve the sugar
Drop squeezed lime in glass.
100% Scotch whisky
Fill glass with fizz water. Stir with spoon.

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Smashes

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BRANDY SMASH

½ teaspoonful of sugar
3 sprigs of fresh mint
100% brandy

Fill glass with shaved ice, stir well with spoon, and ornament with fruit in season.

GIN SMASH

1 teaspoonful of sugar
2 sprigs of mint

Dissolve with a little water.

100% dry gin
½ glass of cracked ice

Stir well, and serve in old-fashioned cocktail glass.

MEDFORD RUM SMASH

1 teaspoonful of sugar
2 sprigs of mint pressed in sugar to extract essence
100% rum
½ glass of cracked ice

Stir with spoon, dress with fruits in season, and serve with straws.

MINT SMASH

Crush some mint and ½ lump of sugar in old-fashioned glass.
100% rye whisky
1 lump of ice

Stir and serve.

WHISKY SMASH

1 teaspoonful of sugar
3 sprigs of fresh mint
A little water to dissolve sugar
Crush mint until essence is extracted.
½ glass of cracked ice
100% rye whisky
Stir well with spoon, ornament with fruits in season, and serve with straws.

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Sours

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AMER PICON SOUR

Juice of half a lemon
Juice of half a lime
1 small teaspoonful of sugar
25% grenadine syrup
75% Amer Picon

Shake well and strain into sour glass; then put in a slice of orange, a slice of pineapple, and a cherry.

APPLEJACK SOUR

One teaspoonful of sugar
Juice of a lemon
¾ glassful of cracked ice
100% applejack

Stir with spoon, strain into glass, and ornament with fruit in season.

BRANDY SOUR

½ teaspoonful of sugar
Juice of half a lemon

Add a little water to dissolve sugar. Stir well with spoon.

100% brandy
½ glass fine ice

Shake, strain into glass, and serve with slice of orange.

BRUNSWICK SOUR

Juice of a lemon
1 teaspoonful of granulated sugar
100% rye whisky
Shake well, strain, and float claret on top.

CANADIAN WHISKY SOUR

Juice of half a lemon
Juice of half a lime
1 teaspoonful of sugar
100% Canadian whisky
1 dash grenadine syrup
Shake well, and dress with fruit.

CHAMPAGNE SOUR

1 lump of sugar
Juice of half a lemon
Fill glass with champagne. Stir well, and ornament with fruits in season.

DOUBLE STANDARD SOUR

Juice of a lime
½ teaspoonful of sugar
50% rye whisky
50% dry gin
2 dashes of raspberry syrup
Shake and strain. One squirt of seltzer on top.

EGG SOUR

1 teaspoonful of sugar
Yolk of an egg
Juice of half a lemon
1 dash curaçao
100% brandy
½ glassful of cracked ice
Shake well with shaker, strain, and serve.

GIN SOUR

½ teaspoonful of sugar
100% dry gin
½ glassful cracked ice
Shake well, and serve in highball glass.

GRENADINE GIN SOUR

Juice of half a lemon
25% grenadine syrup
75% dry gin
Shake well, strain into sour glass, and dress with fruit.

GRENADINE SOUR

Juice of a small lemon
100% grenadine syrup
Shake well, and strain into sour glass. Dress with fruit.

HANCOCK SOUR

Juice of a lime
1 teaspoonful of sugar
100% Bourbon whisky
1 dash of rum
Shake and strain. Dress with fruit in season. One squirt of seltzer on top.

IRISH WHISKY SOUR

Same as Whisky Sour, except use Irish whisky instead of rye or Bourbon.

JAMAICA RUM SOUR

½ teaspoonful powdered sugar
Juice of a lemon
100% Jamaica rum
Fill glass with ice, shake well, strain, and serve.

JERSEY SOUR

½ teaspoonful of sugar
100% applejack
Juice of a lemon
½ glass of cracked ice
Shake well with shaker, strain, top with a little fizz water, and serve with slice of lemon.

MEDFORD RUM SOUR

1 teaspoonful of sugar
Juice of a lemon
100% Medford rum
Fill glass with cracked ice. Stir well with spoon, strain, dress with fruits in season, and serve.

MILLIONAIRE SOUR

Juice of a lime
1 dash of lemon juice
25% grenadine syrup
75% rye whisky
3 or 4 dashes of curaçao
Shake well, strain, dress with fruit, and serve.

ROOSEVELT SOUR

Juice of half a lemon
1 dash of lime juice
100% applejack
1 teaspoonful of sugar
Shake well, strain, dress with fruit in season, and serve.

RUM SOUR

Juice of half a lemon
1 teaspoonful of sugar
100% rum
Shake well, and strain into sour glass. Dress with fruit.

ST. CROIX SOUR

½ teaspoonful of sugar
Juice of a lemon
100% St. Croix rum
Fill glass with cracked ice. Shake with a shaker, strain, trim with fruits in season, and serve.

SARATOGA SOUR

Juice of half a lemon
1 teaspoonful of sugar
100% rye whisky
Shake well. Dress with fruit. Squirt seltzer, and float claret.

SCOTCH SOUR

Same as Rum Sour, using Scotch whisky instead of rum.

SILVER SOUR

Juice of a lemon
1 teaspoonful of sugar
25% Jamaica rum
25% brandy
25% curaçao
25% applejack
Shake well, strain into sour glass, and dress with fruit in season.

SOUTHERN SOUR

Juice of half a lemon
1 teaspoonful of sugar
100% St. Croix rum

Shake and strain. Dress with fruit in season and float claret.

TOURAINE SOUR

Same as Whisky Sour, with dash of benedictine. Float claret.

WHISKY SOUR

½ teaspoonful of sugar
Juice of a lemon
100% rye whisky

Fill glass with ice. Shake well and strain in glass, and add one slice of orange.

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Toddies

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APPLE TODDY

1 teaspoonful of sugar dissolved in hot water
100% applejack
¼ of a baked apple

Fill glass two-thirds full of boiling water, stir, grate nutmeg on top, and serve.

BRANDY TODDY

(*Use whisky glass*)

1 teaspoonful of sugar dissolved in a little water
1 small piece of ice

Fill with brandy.

GIN TODDY

(*Use whisky glass*)

½ teaspoonful of sugar, dissolved well in a little water
1 or 2 lumps of broken ice
100% gin

Stir well and serve.

HOT SCOTCH TODDY

½ teaspoonful of sugar. Dissolve with a little hot water
100% Scotch whisky

Stir, and grate a little nutmeg on top.

KENTUCKY TODDY

Crush half a lump of sugar with a little water in an old-fashioned glass.
100% Bourbon
1 lump of ice
Stir.

MINT TODDY

Crush half a lump of sugar and 3 sprigs of mint in old-fashioned glass
1 pony white mint
1 lump of ice
Stir and serve.

PEACH TODDY

Crush half a lump of sugar in old-fashioned glass
100% peach brandy
1 lump of ice
1 lemon peel

PENDENNIS TODDY

Crush half a lump of sugar with a little water in an old-fashioned glass.
100% Bourbon
1 lump of ice

RUM TODDY

Same as Peach Toddy, using 100% Jamaica rum instead of peach brandy.

SCOTCH TODDY

Same as Peach Toddy, using Scotch whisky instead of beach brandy.

SOUTHERN TODDY

½ lump of sugar crushed in old-fashioned glass.
100% Bourbon
1 lemon peel
Stir.

WHISKY TODDY

1 teaspoonful of sugar
1 teaspoonful of water
100% whisky

Dissolve sugar in a little water, add the whisky, stir with spoon, and serve.

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A Few Reminders for Bartenders

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Dress neatly, not loud.

* * *

See that your linen is in good repair and clean.

* * *

White is the correct dress for a man behind the bar.

* * *

Do not smoke or chew tobacco while on duty.

* * *

Avoid drinking with customers while on duty.

* * *

When you are off watch, go out; don't hang around.

* * *

Be on time; the other man gets tired as well as you.

* * *

Be polite and affable at all times, no matter how painful.

* * *

Do not shake dice or enter into games with customers.

* * *

Familiarity breeds contempt; don't get chummy.

* * *

Look out for the usual hangers-on, the usual knockers.

Keep your register correct; don't have to blame your partner.

* * *

See that your glasses and bar are clean and tidy.

* * *

Always serve a customer with a dry glass.

* * *

Let the customers have all the arguments among themselves; a good listener is a wise man.

* * *

When serving plain drinks, always put a clean, dry glass on the bar with a side glass of ice water or whatever water is desired. Put up the bottle or decanter in front and let the customer help himself.

* * *

When in doubt, refer to this book; it will keep you up to date.

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TOASTS

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Toasts

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FOR many of the following excellent toasts the author is under singular obligations.

Pleasure has its time; so, too, has Wisdom.
Make love in thy youth.
And in old age attend to thy salvation.

Drink! for you know not whence you came,
Nor why;
Drink! for you know not why you go,
Nor whence.

Woman — she needs no eulogy;
She speaks for herself.

May we kiss whom we please,
And please whom we kiss.

Here's to the love that lies in
Woman's eyes,
And lies — and lies — and lies!

May we live to learn well,
And learn to live well.

Never a lip is curved in pain
That cannot be kissed into smiles again.

As for the women, though we scorn and flout 'em
May we live with, but not without them.

May friendship propose the toast,
And sincerity drink it.

The grace that every man desires —
The good graces of a woman.

Here's to the girl that's good and sweet,
Here's to the girl that's true,
Here's to the girl that rules my heart —
In other words, here's to you.

May we never have friends who, like shadows,
Keep close to us in the sunshine,
Only to desert us on a cloudy day or in the night.

The good die young —
Here's hoping that you may live
To a ripe old age.

The bubble winked at me and said:
" You'll miss me, brother, when you're dead."
OLIVER HERFORD

Who loves not women, wine, and song
Will be a fool his whole life long.

May we have those in our arms
That we love in our hearts.

Here's short shoes and long corns
To our enemies!
(Old English Toast)

To Friendship:
Here's to the tears of friendship!
May they crystallize as they fall and be worn
As gems in the memory of those we love.

Here's to love, a thing so divine,
Description makes it but the less;
'Tis what we feel, but cannot define;
'Tis what we know, but cannot express.

Here's to the prettiest,
Here's to the wittiest,
Here's to the truest of all who are true,
Here's to the neatest one,
Here's to the sweetest one,
Here's to them all in one — here's to you.

After man came woman — and
She has been after him ever since.

May the sunshine of plenty dispel
the clouds of care.

When two people get married, they become one;
The argument is usually — which one?

Here's to the whole world,
For fear some fool will be sore
Because he's left out.

May our eyes be no keener when we look
Upon the faults of others
Than when we survey our own.

May all single men be married,
And all married men be happy.

The ladies! Our arms to their defense,
Their arms our recompense.

Here's a sigh to those who love me,
And a smile to those who hate;
And whatever skies above me,
Here's a heart for every fate.

Drink today and drown all sorrow;
You shall perhaps not drink tomorrow;
Best while you have it, use your breath,
There is no drinking after death.

Here's to you my dear,
And to the dear that's not here, my dear;
But if the dear that's not here, my dear,
Were here, my dear,
I'd not be drinking to you, my dear.

I drink to the general joy
of the whole table.
— SHAKSPERE

May we never murmur without cause,
and never have cause to murmur.

May you live all the days of your life.

To our noble selves:
Why not toast ourselves,
And praise ourselves,
Since we have the best means
Of knowing all the good in ourselves?

Then wreath the bowl with flowers of soul
The brightest wit can find us;
We'll take a flight toward heaven tonight
And leave dull earth behind us!

Love is the inspiring wine
Mingling tears and laughter;
Marriage is the never failing
Headache the day after.

To Woman:
The fairest work of the Great Author.
The edition is large,
And no man should be without a copy.

I wish thee health,
I wish thee wealth,
I wish thee gold in store,
I wish thee heaven upon earth.
What else could I wish thee more?

Once more fill a bumper — ne'er talk of the hour;
On hearts thus united, old Time has no power.
May our lives — though, alas! like the wine of tonight,
They must soon have an end — to the last —
Flow as bright.

Here's to the heart,
Though another's it be;
Here's to the cheeks,
Though they bloom not for me.

The Ladies:
We admire them for their beauty,
Respect them for their intelligence,
Adore them for their virtue,
And love them because we can't help it.

Life is but a merry spree
With its joy and trouble.
Woman is the tempting glass,
Flirtation is the bubble.

Come, a health! And it's not to be slighted with sips,
A cold pulse, or a spirit supine —
All the blood in my heart seems to rush to my lips
To commingle its flow with the wine.

Here's a toast to all who are here,
No matter where you're from;
May the best day you have seen
Be worse than your worst to come.

Here's to the maiden of bashful fifteen;
Here's to the widow of fifty;
Here's to the flaunting, extravagant queen,
And here's to the housewife that's thrifty!

Were't the last drop in the well,
As I gasp'd upon the brink,
Ere my fainting spirit fell,
'Tis to thee that I would drink.

Here's to the lasses we've loved, my lad,
Here's to the lips we've pressed;
For of kisses and lasses,
Like liquor in glasses,
The last is always the best.

May your joy be as deep as the ocean,
Your trouble as light as its foam.

Here's to love and unity,
Dark corners and opportunity.

Let us have wine and women, mirth
and laughter —
Sermons and soda water the day after.
— Byron

Then fill tonight, with hearts as light,
To love as gay and fleeting,
As bubbles that swim on the beaker's rim,
And break on the lips while meeting.

While there's life on the lips,
While there's warmth in the wine,
One deep health I'll pledge,
And that health shall be thine.

Here's to the chaperon!
May she learn from Cupid
Just enough blindness
To be sweetly stupid!

Here's to one and only one,
And may that one be she
Who loves but one and only one.
And may that one be me!

Love is a vessel of delicate mould,
Must be guarded with care never ending.
The treasure it holds is a treasure untold
But when broken, it's passed beyond mending.

Here's to the sparkling wine;
Here's to your sweetheart and mine;
May he be faithful and she be true.
Say, I'd leave my happy home for you.

May you live as long as you like,
And have all you like as long as you live.

I drink it as the Fates ordain it.
Come, fill it and have done with the rhymes;
Fill up the lonely glass and drain it,
In memory of dear old times.

Here's to a long life and a merry one,
A quick death and an easy one,
A pretty girl and a true one,
A cold bottle and another one.

Sparkling and bright in the liquid light
Does the wine of our goblets gleam in,
With hue as red as the rosy bed
Which a bee would choose to dream in.

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A NOTE ON THE TYPE IN WHICH THIS BOOK IS SET

This book is set in Granjon, a type named in compliment to ROBERT GRANJON, *but neither a copy of a classic face nor an entirely original creation. George W. Jones drew the basic design for this type from classic sources, but deviated from his model to profit by the intervening centuries of experience and progress. This type is based primarily upon the type used by Claude Garamond (1510–61) in his beautiful French books, and more closely resembles Garamond's own than do any of the various modern types that bear his name.*

Of Robert Granjon nothing is known before 1545, except that he had begun his career as type-cutter in 1523. The boldest and most original designer of his time, he was one of the first to practise the trade of type-founder apart from that of printer. Between 1549 and 1551 he printed a number of books in Paris, also continuing as type-cutter. By 1557 he was settled in Lyons and had married Antoinette Salamon, whose father, Bernard, was an artist associated with Jean de Tournes. Between 1557 and 1562 Granjon printed about twenty books in types designed by himself, following, after the fashion of the day, the cursive handwriting of the time. These types, usually known as "caractères de civilité," he himself called "lettres françaises," as especially appropriate to his own country. He was granted a monopoly of these types for ten years, but they were soon copied. Granjon appears to have lived in Antwerp for a time, but was at Lyons in 1575 and 1577, and for the next decade at Rome, working for the Vatican and Medici presses, his work consisting largely in cutting exotic types. Towards the end of his life he may have returned to live in Paris, where he died in 1590.

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Grohusko, Jacob Abraham
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